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Chocolate Fondue

INGREDIENTS

5 ounces (1 bar) of dark chocolate (I have used Eating Evolved, Hu Kitchen, and Juice Press. All are more than 70% cacao and sweetened with coconut sugar.)

1 Tbsp coconut oil

1/2 tsp vanilla extract

1/4-1/2 tsp salt (if desired OR you can use already salted chocolate)

PREPARATION

- 1 Place coconut oil in a saucepan on VERY low heat and allow it to melt.
- 2 Break apart chocolate bar and begin to stir continuously.
- 3 Add vanilla and salt (if desired).
- 4 Remove from heat immediately after all is melted and transfer to a glass or ceramic bowl.
- 5 Using toothpicks (or traditional fondue sticks, or just a fork), dip Barely Bread chunks and fruit in chocolate as desired!****This warm chocolate would also taste great drizzled over pancakes, oatmeal, yogurt, a smoothie, nut butter and toast, or anywhere else you would like to use chocolate. ENJOY!!

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