

CHOCOLATE FONDUE

2 TBSP honey

½ cup half and half

1 9-ounce bar milk chocolate, broken in small pieces

¼ cup finely chopped nuts

1 tsp vanilla

2 TBSP cointreau (optional)

**Heat honey and cream, stir in chocolate until melted. Stir in nuts vanilla
And cointreau. Serve with angel, pound or sponge cake or fruit.**

**For mint fondue, substitute ¼ tsp mint extract for vanilla and substitute
Crème de menthe for cointreau**