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RACKS Recipes: Sweets

Caramel Fondue

- 2 (14 oz.) bags caramels
- 1 (5 oz.) can Carnation evaporated milk
- 1 (10.5 oz.) bag miniature marshmallows

Assorted cut fruit for dipping - ex. apples, pineapple, cherries, bananas, etc.
Melt caramels in a large double boiler, stir frequently.

Stir in milk and marshmallows slowly until completely blended together.

Transfer to fondue pot and serve with cut fruit for dipping.

Toss apples in lemon juice to keep from browning.

Chocolate Delight Fondue

- 1 c. sugar
- 3/4 c. unsweetened cocoa
- 1/3 c. water
- 1 c. milk
- 1 (14 oz.) can sweetened condensed milk
- 1/4 c. butter
- 1 tsp. vanilla
- 2 tbsp. liqueur (Creme de Menthe, Grand Marnier, Kahlua, etc)

Combine sugar and cocoa in heavy 3 quart saucepan, blend in water and stir in both milks and butter. Cook over medium heat, stirring constantly until begins to boil.

Remove from heat, add vanilla and liqueur, pour into fondue pot and use low Sterno flame to prevent scorching.
Makes 3 1/4 cup sauce.

Dippers: Fruit apple, pear, peach, banana, strawberry,

pineapple chunks, marshmallows or pound cake. Arrange on serving platter.