

Mocha Fondue

Christmas is the biggest party season of the year, so mix and mingle while enjoying tasty hors d'oeuvres and festive, conversation-sparking sippers. You'll find a scrumptious sampling in **Better Homes and Gardens® Christmas**, including this Mocha Fondue to serve with bits of fresh fruit as dippers.

Mocha Fondue taps into the coffee craze to update classic chocolate fondue. The results will please coffee and chocolate lovers alike—not only do the coffee crystals and liqueur add a hint of java taste, but they help intensify the chocolate flavor, too

Ingredients

4 ounces sweet baking chocolate, broken up
4 ounces semisweet chocolate, chopped
 $\frac{2}{3}$ cup half-and-half, light cream, or milk
 $\frac{1}{2}$ cup sifted powdered sugar
2 teaspoons instant coffee crystals
2 tablespoons coffee liqueur (optional)

Assorted fruits, such as star fruit slices, pineapple chunks, kiwi fruit wedges, strawberries, pear slices, and banana slices
Orange-peel slivers (optional)

Instructions

1. Combine chocolates, cream, sugar, and coffee crystals in a heavy medium saucepan. Stir over low heat until chocolates are melted and smooth. Remove from heat; stir in the coffee liqueur, if desired. Pour into a fondue pot; keep warm over low heat. Serve with fruit as dippers. If desired, garnish with orange peel. Makes 12 servings.



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Recipe is from Leisure Arts Book #4321, *Christmas*, produced by the editors of Better Homes and Gardens®. From traditional and contemporary trees for your decor to tempting sweets perfect for your next holiday party, you'll find everything you need to create a heartwarming celebration.