



Bittersweet Chocolate Fondue



Gluten Free

READY IN



4 min.

SERVINGS



8

CALORIES



358 kcal

DESSERT

Ingredients

- ☐ 11.5 ounce chocolate chips dark sweet with ghirardelli) or 3 (4-ounce) bars bittersweet or chocolate
- ☐ 2 teaspoons vanilla extract
- ☐ 1.5 cups whipping cream

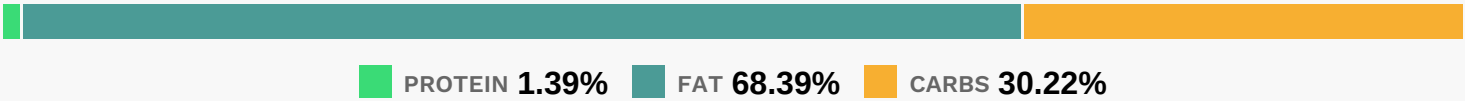
Equipment

- ☐ bowl
- ☐ whisk
- ☐ pot
- ☐ microwave

Directions

- ☐ Combine all ingredients in a microwave-safe bowl; microwave on HIGH for 1 1/2 to 2 minutes, stirring once.
- ☐ Let stand 2 minutes. Stir with a wire whisk until smooth. Keep warm in a fondue pot.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:2.1204347694698%

Nutrients (% of daily need)

Calories: 358.37kcal (17.92%), Fat: 27.75g (42.7%), Saturated Fat: 17.54g (109.64%), Carbohydrates: 27.59g (9.2%), Net Carbohydrates: 27.59g (10.03%), Sugar: 24.72g (27.46%), Cholesterol: 50.43mg (16.81%), Sodium: 12.14mg (0.53%), Alcohol: 0.34g (100%), Alcohol %: 0.5% (100%), Protein: 1.27g (2.54%), Vitamin A: 655.99IU (13.12%), Calcium: 58.67mg (5.87%), Vitamin B2: 0.08mg (4.99%), Vitamin D: 0.71µg (4.76%), Potassium: 160.31mg (4.58%), Vitamin E: 0.41mg (2.74%), Phosphorus: 25.94mg (2.59%), Selenium: 1.34µg (1.91%), Vitamin K: 1.43µg (1.36%), Vitamin B12: 0.07µg (1.19%), Vitamin B5: 0.11mg (1.14%)