



## Chocolate Fondue Duet

 Gluten Free

READY IN



13 min.

SERVINGS



13

CALORIES



99 kcal

DESSERT

### Ingredients

- 3 oz baker's chocolate white
- 2 Tbsp plus
- 3 oz baker's semi-sweet chocolate
- 0.3 tsp vanilla
- 0.3 cup whipping cream divided

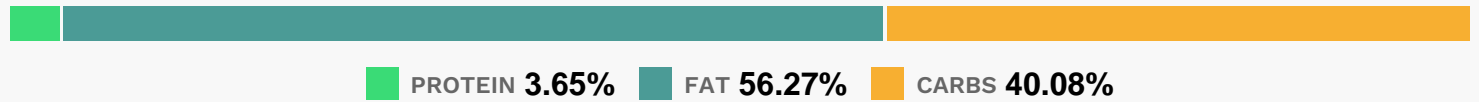
### Equipment

- bowl
- microwave

## Directions

- Mix semi-sweet chocolate, corn syrup and 2 Tbsp. of the cream in microwaveable bowl. Microwave on MEDIUM (50%) 1 to 1-1/2 min. or until chocolate is completely melted when stirred.
- Add white chocolate and remaining 2 Tbsp. cream to another microwaveable bowl. Microwave 1 to 1-1/2 min. or until chocolate is chocolate is completely melted when stirred.
- Place small serving bowl on serving plate.
- Pour both chocolate mixtures into bowl at same time.
- Serve as a warm dip with assorted cut-up fresh fruit, cookies, JET-PUFFED Marshmallows, pound cake cubes and/or pretzels.

## Nutrition Facts



## Properties

Glycemic Index:6.85, Glycemic Load:3.2, Inflammation Score:-1, Nutrition Score:1.5486956488179%

## Nutrients (% of daily need)

Calories: 98.51kcal (4.93%), Fat: 6.27g (9.64%), Saturated Fat: 3.76g (23.52%), Carbohydrates: 10.04g (3.35%), Net Carbohydrates: 9.51g (3.46%), Sugar: 9g (10.01%), Cholesterol: 6.94mg (2.31%), Sodium: 9.88mg (0.43%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Caffeine: 5.63mg (1.88%), Protein: 0.91g (1.83%), Manganese: 0.09mg (4.37%), Copper: 0.09mg (4.31%), Magnesium: 12.66mg (3.17%), Phosphorus: 31.18mg (3.12%), Iron: 0.43mg (2.41%), Fiber: 0.54g (2.15%), Calcium: 20.54mg (2.05%), Vitamin B2: 0.03mg (1.78%), Potassium: 60.31mg (1.72%), Zinc: 0.25mg (1.65%), Vitamin A: 72.51IU (1.45%), Selenium: 1µg (1.44%), Vitamin K: 1.21µg (1.16%)