



Chocolate Turtle Fondue for Two

 Gluten Free

READY IN



15 min.

SERVINGS



16

CALORIES



62 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 4 ounces milk chocolate chips
- 4 ounces mrs richardson's butterscotch caramel sauce
- 0.3 cup pecans roughly chopped
- 1 serving marshmallows fresh assorted (strawberries, bananas, and pineapple)

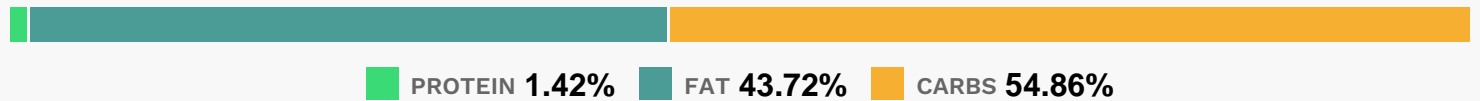
Equipment

- bowl
- pot
- double boiler

Directions

- Melt milk chocolate and caramel in a double boiler until melted.
- Pour into a fondue pot or a serving bowl.
- Sprinkle the chopped pecans on top.
- For dipping into the chocolate use cut fresh fruit (strawberries, bananas, and pineapple), marshmallows, and cubed brownies, cheesecake, and pound cake.

Nutrition Facts



Properties

Glycemic Index:4.41, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:0.48956521762454%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 61.63kcal (3.08%), Fat: 3.14g (4.83%), Saturated Fat: 1.36g (8.51%), Carbohydrates: 8.86g (2.95%), Net Carbohydrates: 8.71g (3.17%), Sugar: 8.19g (9.1%), Cholesterol: 0mg (0%), Sodium: 24.22mg (1.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.23g (0.46%), Manganese: 0.07mg (3.66%)