



Milk Chocolate Fondue

 Gluten Free

READY IN



15 min.

SERVINGS



8

CALORIES



265 kcal

DESSERT

Ingredients

- 0.7 cup half and half
- 2 cups milk chocolate chips
- 2 tablespoons pear liqueur orange-flavored

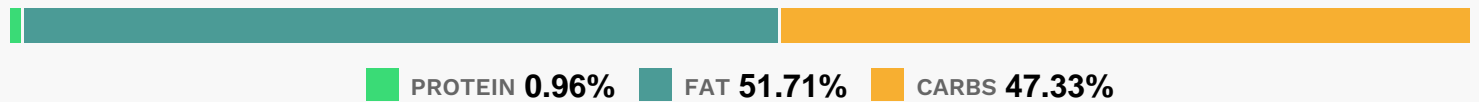
Equipment

- sauce pan
- pot

Directions

- In 2-quart heavy saucepan, heat half-and-half and chocolate over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Stir in liqueur.
- Pour into fondue pot or chafing dish.
- Spear Dippers with fondue forks; dip into fondue. (If fondue becomes too thick, stir in a small amount of half-and-half.)

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:0.9017391110082%

Nutrients (% of daily need)

Calories: 265.02kcal (13.25%), Fat: 15.18g (23.35%), Saturated Fat: 9.45g (59.09%), Carbohydrates: 31.25g (10.42%), Net Carbohydrates: 31.25g (11.36%), Sugar: 27.98g (31.09%), Cholesterol: 7.06mg (2.35%), Sodium: 12.3mg (0.53%), Alcohol: 1.49g (100%), Alcohol %: 2.75% (100%), Protein: 0.63g (1.26%), Calcium: 53.72mg (5.37%), Potassium: 155.19mg (4.43%), Vitamin B2: 0.04mg (2.3%), Phosphorus: 19.16mg (1.92%), Vitamin A: 71.39IU (1.43%)