



Cinnamon & Chocolate Fondue

Source: ExtremeChocolate.com

Difficulty: Medium

Yield: 3 cups

Ingredients:

1/4 cup butter

8 ounces bittersweet chocolate

1/4 cup flour

2 cups light corn syrup

1/2 teaspoon cinnamon

Instructions:

1. Melt butter and chocolate together in fondue pot or double boiler.
2. Whisk in flour until blended.
3. Cook 1 minute, stirring constantly.
4. Remove from heat. Add in cinnamon.
5. Pour into fondue dish (if using double boiler) -- and enjoy.

"Indulge & Enjoy"