

**Dessert**

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# **Chocolate Rum Fondue**

Angie Samples - Maysville, GA

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**Start to Finish Time: 10 minutes**

**3 (3.52 oz ea) milk chocolate Toblerone candy bars, coarsely chopped**

**2/3 cup heavy whipping cream**

**4 teaspoons rum OR 1/2 teaspoon rum extract**

**pear slices, cubed cake, large marshmallows or macaroon cookies (for garnish)**

Combine the chocolate bars and heavy cream in a small heavy saucepan. Cook and stir over medium-low heat until blended. Remove from the heat.

Stir in the rum.

Transfer to a small fondue pot and keep warm.

Serve with pear slices, cubed cake, large marshmallows or macaroon cookies.

Yield: 1 1/2 cups

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Per Serving (excluding unknown items): 542 Calories; 58g Fat (94.5% calories from fat); 3g Protein; 4g Carbohydrate; 0g Dietary Fiber; 215mg Cholesterol; 59mg Sodium. Exchanges: 1/2 Non-Fat Milk; 11 1/2 Fat.