

The Wayback Machine - https://web.archive.org/web/20210225200545/https://www.sugarhero.com/wprm_pri...

[Go Back](#) [Print](#)

☒ Recipe Image

— 12 + servings



Double Chocolate Fondue

Written by Elizabeth LaBau

This Double Chocolate Fondue is made of two simple ingredients: semi-sweet chocolate and International Delight hot chocolate. The double dose of chocolate gives it a deep, intense flavor, and the hot chocolate provides the perfect amount of richness so the texture is thick but not gloopy.

✂ Servings: 12



Prep Time 10 mins

Cook Time 10 mins

Total Time 20 mins

Ingredients

For the Double Chocolate Fondue:

- ☐ ☐ 1 lb semi-sweet chocolate
- ☐ ☐ 14 oz International Delight hot chocolate, milk or dark variety, (1 3/4 cup)

Fondue Dippers, like:

- ☐ ☐ marshmallows
- ☐ ☐ cookies, like biscotti, macaroons, or sandwich cookies
- ☐ ☐ Pound cake squares
- ☐ ☐ cheesecake squares
- ☐ ☐ brownie squares
- ☐ ☐ fresh berries, banana, or pineapple slices
- ☐ ☐ pretzels
- ☐ ☐ doughnut holes
- ☐ ☐ potato chips



- ☐ ☐ crispy bacon
- ☐ ☐ peppermint sticks

Instructions

1. Finely chop the semi-sweet chocolate, and put it in a medium bowl.
2. Pour the hot chocolate into a saucepan, and heat it over medium heat, stirring occasionally, until it reaches a simmer—no need to bring it to a boil.
3. Pour the hot chocolate over the chopped chocolate, and let it sit and soften the chocolate for one minute. After a minute, gently whisk until the chocolate melts and you have a smooth, shiny, silky mixture.
4. Transfer the fondue to a fondue pot or a crockpot set on the lowest setting, to keep it warm and liquid. Whisk occasionally to keep it smooth. Serve with dippers of your choice.

Recipe Notes

An equal amount of cream can be substituted for the hot chocolate, if desired.



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage “8 oz = 1 cup” is NOT true when speaking about weight, so don’t be concerned if the measurements don’t fit this formula.

recipe found on: <https://www.sugarhero.com/double-chocolate-fondue/>

RETURN TO RECIPE