

Chocolate Toffee Fondue

Caramel, [coffee](#), and bittersweet [chocolate](#) lend richness to this decadent [fondue](#) dessert. The combination of the coffee and chocolate gives a tantalizing mocha flavor. Use this recipe as a quick and easy finish to any festive occasion.

INGREDIENTS:

- 14 ounces (1 pkg) wrapped caramels, papers removed
- 1/4 cup heavy cream
- 1/4 cup strong black coffee
- 3 ounces bittersweet chocolate, chopped (may substitute 1/2 cup semi-sweet chocolate chips)
- Assorted fruits cut into chunks, such as apples, pears, peaches, strawberries, and bananas
- Marshmallows, pound cake chunks, and butter cookies

PREPARATION:

Gently heat caramels, cream, [coffee](#), and [chocolate](#) in the top of a double-boiler over simmering (not boiling) water, stirring constantly until smooth.

Transfer to a [fondue pot](#) and serve toffee [fondue](#) with [fruits](#), marshmallows, [cake](#) chunks, and/or butter [cookies](#) as dippers.

Yield: 4 to 6 servings