

Betty's Dramatic White Chocolate Fondue



Uploaded on 1 Dec 2011

In this video, Betty demonstrates how to make White Chocolate Fondue. This is an imitation of the dessert my husband, Rick, and I shared at our recent visit to Hanger's Restaurant in Richmond, Kentucky. This would be great for holiday parties!

Ingredients (for 2 people to share):

- ½ of an 11-ounce bag of white chocolate chips or white baking chips
- 1 ounce rum (I used golden rum, but you may use light, golden, or dark rum—or substitute 1 teaspoon rum flavoring—or omit the rum entirely.)
- ¼ to ½ cup half-and-half (This is a dairy product that is half milk, half cream.)
- large marshmallows
- fresh washed strawberries (with the caps still on)
- biscotti (I used some vanilla-flavored, some caramel-flavored.)
- fresh pineapple, chunked
- Pepperidge Farms pirouette cream-filled cookies (Mine were chocolate and hazelnut-filled.)
- other dippers, as desired
- cocktail picks or bamboo skewers, if needed

Place ½ of an 11-ounce bag of white chocolate chips in the top of a double boiler over medium heat. Stir until melted. Add 1 ounce rum and stir until smooth. Turn off heat and add approximately ¼ cup of half-and-half, or as much as needed to achieve desired dipping consistency. Stir until blended and smooth. You will need to add almost ½ cup of half-and-half, if you omit the rum. Stir white chocolate mixture until smooth. Pour into a cup that can be placed in the center of a large serving dish. On the serving dish arrange your "dippers" in an attractive fashion. I used fresh strawberries, large marshmallows, fresh pineapple, biscotti, and cream filled Pepperidge Farm pirouette cookie sticks. Use your fingers for dipping strawberries, pirouettes, and biscotti. Use cocktail picks or bamboo skewers to dip pineapple and marshmallows. This is a fun dessert to serve at a party. I hope you enjoy it!
--Betty