



## DESCRIPTION

What do you get when you put melted chocolate together with fresh fruit and pound cake? A recipe for success! Grab a napkin, 'cause this chocolate dessert is gooey messy goodness.

## INGREDIENTS

- 1/2 pineapple
- 2 apples
- 1 quart of fresh strawberries
- mint
- 1/3 cup heavy cream
- zest of 1 orange
- 8 ounces semi or bittersweet chocolate chips
- 1 T of orange extract
- pound cake

## TOOLS

- whisk
- platter
- saucepan
- pretty bowl
- wooden or metal skewers

## DIRECTIONS

1. Wash and cut the fruit.
2. Cut the fruit into bite size pieces. Make sure you have an adult on hand whenever you handle a sharp knife.
3. Place the food on a platter and garnish the fruit with a few sprigs of mint. Put the platter to the side.
4. Heat 1/3 cup of heavy cream in a saucepan and then carefully pour the cream into the pot. Add the zest of 1 orange to the cream. Let the mixture simmer for about a minute and then reduce the heat to low.
5. When the mixture has been simmering add the 8 ounces of chocolate chips to the cream, then add 1 tablespoon of orange extract. Whisk the mixture until it is smooth.
6. When the fondue has been cooking for about 5 minutes, remove it from the heat and pour it into a fondue pot or a pretty serving bowl.