

# Chocolate Bunny Fondue

Are you saying you never have half-eaten chocolate bunnies laying about? A foot here, an ear there? Do a little triage of the aftermath of the Easter morning rampage and turn the parts into a unified bowl of sweet fondue. Any kind of chocolate will work, mix it up with what's in the basket. The kids will like it, too.

## Ingredients

cup heavy cream  
8 ounces assorted chocolate bunny pieces

## suggested dippers\

Prosciutto  
pound cake  
dried apricots  
kumquats  
strawberries

## special equipment

fondue pot

## Directions

Break the chocolate into smaller pieces if need be and put in a large bowl.

Pour the cream into a small saucepan over medium heat. Bring it just to a boil (a.k.a.: scald), which should take 3 to 4 minutes, then turn off the heat.

Pour the scalded cream over the chocolate and tap the bowl on the counter to settle the chocolate into the cream. Wait 2 minutes. It goes fast, so don't leave the room or get caught up in a rom-com. Just watch the bowl of chocolate and ponder why someone decided making rabbits out of chocolate was a good idea in the first place. OK, time is up. Whisk in small circles in the center of the bowl until the chocolate and the cream emulsify. It will be a cool spiraly event, and you'll know it's almost done when the color changes from milky brown to deeper brown. Pour into a fondue pot or other serving vessel and start dipping things.

**total time:** 10 minutes

**active prep:** 10 minutes

**serves:** 2 cups

**difficulty:** *easy*

