

Chocolate Fondue

Ingredients:

- 1/3 cup refined coconut oil
- 1/3 cup full fat coconut milk
- 3 tablespoons cocoa powder
- 3 tablespoons honey
- 2 tablespoons all natural creamy peanut butter
- Pinch of salt
- Items for dipping: Strawberries, Bananas, Pineapple, Apple, Blueberries

Directions:

1. Stir together all ingredients in a small saucepan over low heat. Stir constantly until melted.
2. If the fondue is too thick, slowly add more coconut milk until desired consistency is reached.
3. The fondue will look a little oily. Continue cooking and stirring constantly for 2-3 minutes or until smooth and creamy. Do not over cook and make sure you continue to stir the entire time.
4. Once your fondue is smooth and creamy, remove from heat and pour into a bowl or fondue pot. Dip your favorite fruit or treats!



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