

Creamy Caramel Fondue (Family Fun)

1 (14 oz.) package caramels
2/3 c. half and half
1 T. butter
1 t. vanilla extract

Suggested Dippers:

Apple wedges
Pear or peach wedges
Orange sections
Pound cake cubes
Banana bread cubes
Marshmallows

Microwave Instructions:

Combine the caramels, half-and-half, and the butter in a 1-quart microwave-safe measuring cup or bowl. Microwave on high for 2 – 3½ minutes to soften the candy (check the mixture after the first 2 minutes, and after that, at 30-second intervals). Remove the mixture from the microwave, then add vanilla extract and stir until smooth.

Stove Instructions:

Heat the caramels, half-and-half, and butter together in the top of a double broiler set over simmering water until the candy melts. Stir until the mixture is smooth, then remove from the heat and stir in the vanilla extract.

Pour the mixture into a fondue pot and set the flame to keep it warm.