

Mocha Fondue

Description

Like coffee with your dessert? Savor both with this rich, chocolate fondue flavored with mocha — and make it more special with Panera Cinnamon Raisin Bagel chunks for dipping.

Tip *For a kid-friendly version, replace the coffee with milk.*



Ingredients

- 3 Panera Cinnamon Raisin Bagels
- 1 cup semisweet chocolate chips
- $\frac{3}{4}$ cup chocolate-hazelnut spread
- 2 tablespoons unsalted butter
- $\frac{1}{2}$ cup brewed espresso or strong coffee
- 1 pint fresh strawberries
- 3 bananas, sliced crosswise
- Toothpicks, for serving

Directions

Cut the Panera Cinnamon Raisin Bagels into 3/4-inch pieces.

Combine the chocolate chips, chocolate-hazelnut spread, butter, and espresso in a small microwaveable serving bowl (2 1/2- to 3-cup capacity). Microwave on medium power for 1 to 3 minutes, stopping to stir every 30 seconds, or just until melted and smooth.

Set the warm bowl on a trivet or another type of table protector. Arrange the bagel pieces, strawberries and bananas on a platter, and serve with toothpicks for dipping.

Serves 8-10
Prep: 3 mins
Cook: 3 mins