



Chocolate Fondue

2/3 cup dry unsweetened Dutch cocoa powder
1/4 teaspoon ground cinnamon
1/4 teaspoon kosher salt
1 cup milk, whole
1/2 teaspoon vanilla extract
1/2 cup Splenda

Place cocoa powder, cinnamon, salt, and milk in a blender. Pulse until combined. Pour mixture into a heavy saucepan and bring to a boil. Lower heat and simmer for 5 minutes, stirring often, until thickened. Remove from heat and let cool for 5 minutes, stirring occasionally. Whisk in Splenda and vanilla, stirring until dissolved and smooth.

Pour into a fondue pot to keep warm and serve with fruit slices as dippers. Makes 8 servings.

Nutrition information per serving: 38 calories, 2 grams protein, 2 grams fat, 6 grams carbohydrate, 86 mg sodium.

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