

* Caramel Fondue

Yield: 6 servings

Ingredients

½ cup butter
2 cups brown sugar
1 cup dark corn syrup
14 ounces sweetened condensed milk
2 tablespoons water
1 teaspoon Cinnamon-Vanilla Blend

Dipping Foods

Sliced apples, bananas, pound cake and pretzels

In Ceramic Insert, melt the butter for 1 minute in microwave on high power or until melted. Add the brown sugar, corn syrup, condensed milk, and water; stir to combine with Saucy Silicone Spatula. Continue heating in microwave for 1-2 minutes until smooth and thick. Add Cinnamon--Vanilla Blend. Transfer Ceramic Insert to Stainless Steel Pot that has been filled with 3 cups of hot water and place in Stainless Steel Stand; light fuel source.

Tupperware® products

Chef Series™ Fondue Pot
Saucy Silicone Spatula
Cinnamon-Vanilla Blend

Tupperware®

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