

Caramel Fondue

Looking for the perfect caramel fondue recipe? This recipe is easily made in just 30 minutes with the delicious taste of Werther's Original Chewy Caramels. Get prepared for your next party with family and friends and enjoy this tasty caramel fondue.



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Ingredients

Try our Caramel Fondue recipe with family and friends!

- 36 pieces Werther's Original Chewy Caramels, unwrapped
- $\frac{1}{2}$ cup Half & Half
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla

Makes: 8 servings

Prep Time: 15 minutes

Cook Time: 15 minutes

Directions

1. Melt caramels with half and half, salt and vanilla in medium saucepan over medium heat until smooth, stirring occasionally.
2. Serve immediately with assorted fruits, cookies, pretzels, marshmallows, nuts or cubed pound cake.

Enjoy your Caramel Fondue with up to 8 people!



This delicious recipe contains
Werther's Original Chewy Caramels