

## CHOCOLATE MINT & ICE CREAM FONDUE

- 4 cups ice cream, your favorite flavor, softened\*
- 1 cup **TSG Hint of Mint Chocolate Dessert Topping**  
favorite toppings – sprinkles, chopped nuts, toasted coconut  
and/or crushed or chopped candies

1. Line a 9 inch pan with quick-release foil.
2. Spoon softened ice cream into pan and spread evenly. Cover with plastic wrap and freeze for 2 to 3 hours or until firm.
3. Pour Hint of Mint Chocolate Dessert Topping in a small saucepan over low heat, stirring frequently. Remove heat and stir until smooth. Place in fondue bowl and keep warm with candle. Place toppings in small bowls and set on the side of the fondue.
4. To cube ice cream, remove ice cream from pan by lifting foil. Allow to stand 5 minutes to soften slightly. Cut ice cream into 1 inch cubes and place on a chilled serving dish. Return to freezer until serving.
5. Skewer ice cream cubes and dip into the fondue and your favorite toppings.

\*To soften ice cream, place containers in the refrigerator for 30 minutes or until easy to scoop.