



Easy Chocolate Fondue with Sugar Crisps

Serves 6

Ingredients:

- 6 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 1/2 stick Unsalted Butter , melted
- 1 1/2 cups Turbinado Sugar
- 2 Tbsp. Pecans , chopped
- 1 cup Semi Sweet Chocolate Chips
- 1/2 cup Mini Marshmallows
- 1/4 cup Evaporated Milk

Directions:

1. Preheat oven to 350° F. Place Mission® flour tortillas on a work surface. Using a 2-3" cookie cutter, cut out shapes. The tortillas should yield about 12 shapes. Dip tortillas in melted butter, lightly coating both sides. Dip in turbinado sugar coating both sides. Place on a baking sheet and sprinkle hearts with pecans. Repeat with remaining tortillas.
2. Place tortillas in oven and bake for 8-10 minutes, until lightly golden brown. Remove from oven and allow to cool. Meanwhile, prepare the fondue.
3. Place chocolate in a double boiler over simmering water. When chocolate is almost completely melted, add marshmallows and evaporated milk. Stir until combined. Place in a fondue pot. Serve with tortilla crisps for dipping