**Chocolate Fondue with Strawberries and Pears**

2 ounces high-quality dark chocolate with hazelnuts (over 70% cacao)

1 Tbsp nonfat yogurt or nut/soy milk

½ tsp vanilla extract

2 cups organic strawberries, washed

1 organic apple or pear, sliced

1. Microwave chocolate with yogurt or milk in a small bowl on medium heat for 30 seconds. Stir, and continue microwaving on medium in 30-second intervals until melted, stirring after each interval. Or place in the top of a double boiler over hot, but not boiling, water. Stir until melted. Pour melted chocolate into a small serving bowl.

2. Wash fruit thoroughly. Arrange strawberries and sliced apples or pears on a serving platter. Dip fruit in the melted chocolate and enjoy

Recipe is: Vegetarian, Vegan, Gluten free, Low sodium