

CARAMEL FONDUE

UNKNOWN CRESCENT COOK

1 can evaporated milk

24 caramels

3 T. brandy

1 t. vanilla

Heat milk and caramels together in a saucepan over low heat. Stir until caramels are melted. Increase heat to medium. Simmer 3 to 4 minutes, until mixture is slightly thickened. Remove from heat. Stir in brandy and vanilla. Use as a dip for bite size pieces of apple, banana, peaches, or pound cake.