





## Nutty Butterscotch Fondue

### Water

4 tablespoons salt

1 package butterscotch chips

Fresh Fruit

Toothpicks

Ground nuts

Waxed paper



Fill large bowl with salt and water and set aside. Core, peel and dice fruit into 1 inch cubes for dipping and then place them into the salty water. Put butterscotch chips in crock pot on low. Stir every 3 minutes until melted. Place a toothpick into each fruit cube to make it easy to dip them. Dip each cube into the melted butterscotch and then the bottom half in ground nuts. Place on waxed paper to set up.

