

VALENTINE'S CHOCOLATE KISSING KEBABS

If Cupid's arrow was edible, this is what we'd envision so it's worth a repeat post! Don't waste a second and choose your target for our famous chocolate Kissing Kebabs

(<http://blog.mealsonheelsbymindy.com/healthy-100s-florida-hospital-park-maitland-school/>). We promise you'll double-dip. After all, love and affection starts with a homemade goodie. With a brush of creativity and your favorite fruits, skewers (<http://blog.mealsonheelsbymindy.com/wild-salmon-garden-vegetable-spiedini/>) and soft cookies on-hand, this Swiss Toblerone Chocolate Fondue recipe (<http://www.mealsonheelsbymindy.com/recipes/>) will keep the kisses coming.



For more yum, giveaways (<http://blog.mealsonheelsbymindy.com/#71505474>) and our food philosophy, be sure to submit (<http://blog.mealsonheelsbymindy.com/#9935401>) your email (<http://blog.mealsonheelsbymindy.com/#69042627>) for our Seasonal Newsletter (<http://www.mealsonheelsbymindy.com/>) and follow us on Facebook (<https://www.facebook.com/DontWorryEatHappy>), Twitter (https://twitter.com/meals_heels), Instagram (<https://instagram.com/mbkobrin/>) and Pinterest (<https://www.pinterest.com/mealsonheels/>). PS We truly get a kick out of your favorite food pic moments with friends and family! Remember to share that love and post pics with hashtag #DontWorryEatHappy. (<http://www.mealsonheelsbymindy.com/dont-worry-eat-happy/>)

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Rating: 5

Prep Time: 10 minutes

Cook Time: 5 minutes

Serving Size: 6-8.

Ingredients

- 7 oz Toblerone white or milk chocolate bars, approximately 2 bars
- 7 oz Toblerone dark chocolate bars, approximately 2 bars
- 1 cup heavy whipping cream
- 16 fresh strawberries, cleaned and stems removed
- ½ pints of fresh blueberries, raspberries
- Green or purple seedless grapes
- 2 medium bananas or cored pears, cut into 16 1/2-inch slices
- 16 coconut macaroons or angel food cake cut into cubes
- Bag of marshmallows
- 16 bamboo skewers

👉 **Option for adults: Add 2 tsp Grand Marnier, Kirsch or Cognac

Instructions

- 👉 Thread the skewers starting with a piece of macaroon, then strawberry, seedless grape, banana slice, marshmallow, and then a raspberry or blueberry. Repeat with the remaining fruit and skewers.
- 👉 In two separate bowls, break each type of Toblerone chocolate bar into small pieces. In two separate saucepans, bring 1/2 cup of heavy cream to a gentle simmer, then lower heat.
- 👉 Add the dark chocolate to one pan and the white chocolate to the second pan. Whisk until completely melted (use 2 separate whisks). Remove pans from heat and option to add liqueur at this point. Whisk until combined.
- 👉 Gently pour two chocolate fondues into separate warmed serving bowls. Surround with platters of prepared skewers. Have fun dipping!