

## Apple Cider Cheesy Fondue

### Ingredients:

- 3/4 cup apple cider
- 2 cups shredded cheddar cheese
- 1 cup shredded Swiss cheese
- 1 tablespoon cornstarch
- 1/8 teaspoon pepper
- 1 loaf French bread, cubed



### Directions

1. In a large saucepan, bring cider to a boil. Reduce heat to medium-low.
2. Toss the cheeses with cornstarch and pepper; stir into cider.
3. Cook and stir for 3–4 minutes or until cheese is melted.
4. Transfer to a small ceramic fondue pot or slow cooker; keep warm.
5. Serve with bread cubes.

*Makes 10 servings*

*To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.*