



Chocolate Sauce

Our Young Chefs, 2015
Makes about 1½ cups sauce

This sauce is fabulous on ice cream, cream puffs, waffles or as a dip for fresh fruit.

INGREDIENTS

$\frac{3}{4}$ cup (5.25 ounces) granulated sugar
 $\frac{1}{4}$ cup *plus* 2 tablespoons (1.25 ounces) unsweetened cocoa powder
 $\frac{3}{4}$ cup (8.6 ounces) light corn syrup
 $\frac{1}{2}$ cup (4 ounces) evaporated milk
 $\frac{1}{8}$ teaspoon salt

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick/2 ounces) unsalted butter
2 teaspoons vanilla extract

DIRECTIONS

Cook the sauce: In a small saucepan, combine the **sugar, cocoa powder, corn syrup, evaporated milk** and **salt**; stir to blend. Cook, stirring frequently, over medium heat until the **chocolate sauce mixture** comes to a full boil. Reduce the heat to low; simmer, stirring occasionally, for 6 to 8 minutes to thicken the **sauce**.

Add the finishing ingredients; serve: Remove the **sauce** from the heat; add the **butter** and **vanilla**, stirring until the **butter** melts. Serve warm *OR* cool to room temperature before serving. Store leftovers, covered, in the refrigerator for up to a month.
