



Milk Chocolate Sauce

Our Young Chefs, 2015

Makes about 1½ cups sauce

This recipe, adapted from Dorie Greenspan's cookbook, "Baking", is a sauce that highlights the mellow creaminess of milk chocolate.

INGREDIENTS

2 tablespoons (0.95 ounces) light OR dark brown sugar
2 tablespoons (0.9 ounces) granulated sugar
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ cup (2.9 ounces) dark or light corn syrup
1 cup (8 ounces) evaporated milk

8 ounces quality milk chocolate*
(preferably not chocolate chips), finely chopped
2 tablespoons (1 ounce) unsalted butter, room temperature

Up to $\frac{1}{4}$ cup additional evaporated milk, if desired

1 tablespoon vanilla extract

*Examples of milk chocolate that would work well for this recipe are Ghirardelli Milk Chocolate Premium Baking Bar (available at most grocery stores) OR Trader Joe's Pound Plus Milk Chocolate bar (found on the frozen food aisle above the freezer case in Trader Joe's).

DIRECTIONS

Cook the sauce: Combine the **sugars**, **salt** and **corn syrup** together in a heavy medium-size saucepan; stir to blend †. Add the **evaporated milk**; again, stir to blend. Place the mixture on the stove over medium to medium-high heat; bring the **mixture** to a boil, stirring frequently. Turn the heat to medium-low; continue to cook, still stirring the bottom and sides frequently, for approximately 3 minutes.

Add the chocolate: Remove the pan from the heat, add the chopped **chocolate** and **butter**; stir until **both ingredients** are melted and the **sauce** is smooth.

Optional: If a thinner sauce is desired, add more **evaporated milk**, a little at a time. If additional **milk** is added, warm the **sauce** briefly over medium heat, stirring constantly. Remove from the heat.

Add flavoring; serve: Whether adding more milk or not, the last step is to stir in the **vanilla**. Serve **warm** OR **cool to room temperature** before serving. Store leftovers, covered, in the refrigerator for up to a month.

† When cooking a sauce like this, consider using a wooden OR melamine wide spatula to stir. The flat edge on the bottom of the spatula, and overall shape, makes it efficient to scrape the bottom and sides of the pan, preventing a scorched or burned sauce.

