



Chocolate Sauce

Preparation: 3 Minutes

Total Time: 15 Minutes

Servings: 2 to 4 (about 6 tablespoons)

Ingredients:

1/4 cup unsweetened soymilk, almond milk, or whole milk

2 ounces dark chocolate bar or pieces (at least 70% cocoa content)

Directions:

Pour the milk into a pan. Heat over medium-low heat until warm, then reduce the heat to low and add the chocolate. Heat, stirring regularly, until the chocolate is melted and smooth, 3 to 5 minutes. Be careful not to overcook. Chocolate should be smooth and creamy. If it starts to look grainy, it may be overcooked.

Spoon or drizzle the chocolate sauce over fruit of choice. Serve warm

Tip: The chocolate sauce can be refrigerated and reheated over low heat until soft. At room temperature, it will have the consistency of a thick frosting.

Compliments of Always Hungry Recipes