

# CHOCOLATE SAUCE

YIELDS ~2 CUPS

## INGREDIENTS

*8 oz semisweet chocolate,  
chopped*

*1 cup heavy cream*

*½ cup light corn syrup*

*1 tsp vanilla*

In a double boiler, melt chocolate.

In a small saucepan, simmer heavy cream and corn syrup. Cool mixture for approx 2 min.

Whisk in chocolate and add vanilla.

Serve warm.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 weeks in advance. Chill in airtight container. Warm to serve.

