
Chocolate Syrup

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<http://www.epicurious.com/recipes/food/views/Chocolate-Syrup-107781>



Servings: 16

1. Bring water and sugar to a boil, whisking until sugar is dissolved.
2. Whisk in cocoa and salt and simmer, whisking, until slightly thickened, about 3 minutes. Remove from heat and add vanilla, then cool (syrup will continue to thicken as it cools). Makes about 1 cup.

Per Serving (excluding unknown items): 33 Calories; trace Fat (11.0% calories from fat); 1g Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 35mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 1/2 Other Carbohydrates.

1 cup water

1/2 cup sugar

2/3 cup unsweetened cocoa powder, preferably Dutch-process

1/4 teaspoon salt

1 teaspoon vanilla

Serving Ideas: This syrup is delicious over ice cream or as a base for an intense hot chocolate (heat 1 cup milk with 1/3 cup syrup).

Desserts, Miscellaneous

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>