

Chocolate Sauce II

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

1 cup unsweetened cocoa
1 cup milk
1 tablespoon butter,
softened
2 cups sugar
1 cup water

In a saucepan, mix the cocoa, milk, butter, sugar and water.

Boil hard for 7 minutes. Cool.

Refrigerate in a covered jar.

Per Serving (excluding unknown items): 2132 Calories; 28g Fat (11.4% calories from fat); 29g Protein; 456g Carbohydrate; 25g Dietary Fiber; 64mg Cholesterol; 290mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Non-Fat Milk; 4 Fat; 30 Other Carbohydrates.