

Chocolate Sauce

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 1/2 cups sugar
1 cup water
1/2 cup cocoa
pinch salt
vanilla*

In a saucepan, boil the sugar, water, cocoa and salt for 3 minutes.

Add vanilla.

Place in a sealed dish and refrigerate.

Use as a sauce over pudding or for chocolate milk.

Per Serving (excluding unknown items): 1259 Calories; 6g Fat (3.8% calories from fat); 8g Protein; 323g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 19mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fat; 20 Other Carbohydrates.