



## **Chocolate Dipping Sauce (My Family Recipe!)**

My mother would make this chocolate sauce to pour over our ice cream growing up. The homemade chocolate sauce was the ultimate decadence for a child like me—my two favorite things in the world were chocolate and ice cream. I still enjoy making this sauce (although not as often). Only, I've substituted the dairy for coconut evaporated milk and Earth-Balance Vegan Butter spread. It doesn't taste quite the same, but it's close enough.

The secret to this sauce is letting it cool to room temperature. The cooler it gets, the thicker it becomes. However, if you love warm ice cream Sundays, serve warm over ice cream or, even better, a warm brownie topped with ice cream and lots of chocolate sauce!!!

1 cup sugar  
3 tablespoons organic cocoa  
3 tablespoons butter substitute (vegan) or butter  
2/3 cup evaporated milk (or heavy cream, or evaporated coconut milk)

Mix ingredients together in a pan and place on medium heat. Cook for 2 - 3 minutes, constantly stirring, allowing the sauce to simmer. Make sure you break up any clumps of cocoa. Let completely cool before serving.

Serve with fresh strawberries, pineapple, or over ice cream, or eat it out of the bowl!!! It's Valentine's Day! Indulge!