



## Homemade Chocolate Sauce

Makes about 6 cups

Prep: 10 minutes, Cook: 5 minutes,

Stand: 7 minutes

- 2 cups unsweetened cocoa powder**
- 1½ cups firmly packed *Domino*®  
Light Brown Sugar**
- ⅛ teaspoon salt**
- 3 cups water**
- 1½ cups light corn syrup**
- 2 cups semisweet chocolate  
morsels**
- 1 teaspoon vanilla extract**

**1.** In a large heavy-duty saucepan, combine cocoa, sugar, and salt, stirring well. Slowly whisk in 3 cups water and corn syrup, whisking until well blended. Bring to a gentle simmer over medium heat, whisking constantly. Remove from heat.

**2.** Add chocolate morsels and vanilla, whisking until morsels are completely melted and mixture is smooth (about 7 minutes). Store sauce, covered, in the refrigerator up to 2 weeks. Reheat over low heat, if desired.

*Note: Use a small funnel to pour sauce into the glass containers for gift giving.*