Lynn's Recipes Cooking Tip # 11 -- Homemade Chocolate Syrup by Lynn's Recipes



Click on the above picture to watch the video of this tip.

A very simple chocolate syrup recipe that can be used for chocolate milk, hot chocolate or a topping for ice cream. This has no corn syrup or other additives that you might not desire that a lot of supermarket chocolate syrups contain. Adapted from Pinterest.

Homemade Chocolate Syrup

Ingredients:

- 1-1/2 cups sugar
- ³⁄₄ cup unsweetened cocoa powder
- 1 cup water
- Dash of salt
- 1 teaspoon vanilla

In a small saucepan, add sugar, cocoa powder, and salt. Whisk together gently. Add water. Bring mixture to a boil, stirring occasionally. Reduce heat and cook for 1 minute, while stirring. Remove from heat and add vanilla. Cool. Store in the refrigerator.

Comment or watch this Recipe on You Tube

Follow me on: YouTube Twitter Facebook

Lynn's Recipes Cooking Tip # 11 -- Homemade Chocolate Syrup by Lynn's Recipes

Instagram

Lynn's Recipes: April 2012 www.lynnsrecipes.com

Click here for a handy Conversion Chart