

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

by Lynn's Recipes

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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.

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

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