

The Best Chocolate Syrup

Easy to make, smooth, and bursting with cocoa flavour, this is the chocolate sauce you'll become famous for!

¾ cup light brown sugar

¾ cup granulated sugar

1 cup Cococo's unsweetened cocoa powder (either Dutched or Natural)

1 cup cold water

¼ teaspoon kosher salt (to taste)

1 tablespoon vanilla extract

In a cold medium saucepan whisk together salt, sugars, and cocoa until they are well combined and lumps disappear.

Slowly add water and whisk to combine.

Turn heat to medium and bring a boil, whisking frequently.

Reduce the heat to medium-low, stirring occasionally. Allow the mixture to simmer until it has slightly reduced in volume and has thickened.

Remove from the heat and stir in vanilla, combining well.

Pour into a mason jar and allow to come to room temperature. Cover and refrigerate.

This sauce is incredible stirred into a cold glass of milk, poured over ice cream, in milkshakes or smoothies, and drizzled over fresh fruit like strawberries, bananas, pineapple.