

SIMPLE CHOCOLATE SAUCE

Delicious, easy & decadently rich.



Ingredients:

- 1 cup Brown Sugar
- 1 cup Baking Cocoa
- 1 cup Water
- 200g Coconut Oil

Method:

1. Gather all the ingredients in a medium sized pot.
 2. Heat on stove on a medium heat. You are really just wanting to dissolve the sugar, baking cocoa and to melt the coconut oil.
 3. Mix thoroughly. This will create a rich chocolate sauce that is liquid when warm and hot, but goes fudgy when cold or chilled.
 4. Transfer to a reheatable container so you can reheat either by placing the container in hot / warm water or in a microwave.
- We recommend storing the sauce in the fridge. Even though the ingredients used do not go off, if left at room temperature for too many days, mould can grow.
 - Feel free to play with the sauce. More coconut oil will make the sauce harder when cold, less makes it more saucy.
 - Try adding Khalua, fresh mint, Guy's Spices Winter Spice or any other flavours you like. Just remember that any other ingredient added will change how the sauce acts, so see the previous note to know how to adjust it.