

Recipe

CHOCOLATE GRAVY



INGREDIENTS

- 4 Tbsp Cocoa
- 4 Tbsp All-Purpose Flour
- 2 C Sugar
- 1 C Milk
- Optional: 1 tsp Vanilla



DIRECTIONS

- In a small pot, not on heat yet, whisk cocoa, flour, and sugar until combined.
- Add milk and whisk until smooth.
- Put chocolate mixture on medium heat and bring to a boil, stirring almost continuously.
- Allow to boil for 2min. then remove from heat.
- Optional Vanilla: Adding the vanilla makes a sweeter gravy. If using, stir it in after gravy has thickened and been removed from heat.
- Allow to cool slightly and serve over hot buttered biscuits.

