

Chocolate Sauce

Recipe by: Veronica O'Connor

Servings: 8

Amount	Ingredient	Prep Notes
1/2 cup	butter	
2 oz	unsweetened chocolate	
2 oz	semisweet chocolate	
1 cup	sugar	
1 cup	cream	
1/8 tsp	salt	
2 tbsp	vanilla	

- melt the chocolate and butter in a saucepan over low heat
- meanwhile mix the sugar, cream, and salt in a bowl and stir until dissolved
- once the butter and chocolate are melted add the cream mixture and stir to combine
- continue stirring until the mixture over low heat until smooth and warm
- remove from heat and stir in the vanilla