

Chocolate sauce

Ingredients

1/3 cup heavy cream

1 tbs butter

1 tbs sugar (or sugar substitute)

4 oz bakers chocolate, chopped

Directions

Combine the cream, butter and sugar in a small saucepan & bring to a boil.

Place the chocolate in a mixing bowl and pour the hot cream over it.

Stir well. Stir every 5 minutes until the chocolate is dissolved.

Store in the refrigerator & serve at room temperature.

Note: instant coffee and/or peanut butter added to either or both of the above is great, too. A few of your favorite nuts adds a nice texture.

Once you get the hang of it, you can be very creative & make delicious ice cream.



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