



# Hot Chocolate Sauce

2 Ounces unsweetened baking chocolate  
1/3 Pound butter  
2/3 Cup boiling water  
1 Cup sugar  
1/2 Teaspoon vanilla extract

Melt chocolate in double boiler. Add butter and blend. Gradually add boiling water. Blend. Place top of double boiler directly on burner at medium-low heat. Stir and add sugar. Blend. Bring to boiling, stirring constantly. Boil 6-8 minutes.  
When cool, add vanilla extract.

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