

# easy homemade chocolate sauce

recipe: adapted in the barest of ways from a  
Carmichael Family recipe  
passed to the Dyer Family

Yields about 3 cups.

- 13 ounces evaporated milk\*
- 2 cups granulated sugar
- 4 ounces (4 Baker's squares) unsweetened chocolate, roughly chopped
- 1/4 cup butter
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

*\* I use a 370 ml can, as that is what is commonly sold here in Canada. That's just under 13 ounces, but still works out perfectly.*

*Mise en place - begin by getting organized. Measure out all of your ingredients.*

In a medium sized saucepan, bring evaporated milk and sugar to a rolling boil over medium-low heat, stirring constantly.

Once boiling, continue to boil for one minute and then reduce heat to low. Add the chocolate and stir until completely melted. Whisk in the butter, vanilla and salt. When smooth, remove from heat. Allow to cool slightly - the sauce will thicken as it cools.

Serve immediately or cool and store in a mason jar in the refrigerator.

Sauce stored in refrigerator can be re-heated over low heat (or slowly and gently in the microwave) before serving.