

## **CHOCOLATE SAUCE**

**SOURCE:** Weight Watchers New Complete Cookbook

### **INGREDIENTS:**

3 TBS unsweetened cocoa powder  
1/4 C water  
1/2 C evaporated skimmed milk  
1/3 C sugar  
4 tsp light corn syrup  
3/4 tsp vanilla extract

### **DIRECTIONS:**

In medium, heavy-bottomed saucepan, put cocoa + 1/4 C water (pour slowly), whisking till dissolved. Whisk in evaporated milk, sugar, corn syrup & vanilla. Set saucepan over medium-high heat - bring just to boil - reduce heat & simmer, stirring constantly, till thickened (6-8 minutes). For a thicker sauce, refrigerate 1-2 hours. Serve warm or at room temperature.

(per serving: 118 calories; 0g total fat; 0g saturated fat; 1mg cholesterol; 47mg sodium, 28g total carbohydrates; 0g dietary fiber; 3g protein, 99mg calcium - WW points per serving: 2)