

# Easy Homemade Chocolate Sauce

Rich, homemade chocolate sauce made with simple ingredients. Perfect for desserts, ice cream, and more. Easy 15-minute recipe with storage tips.

15	15	8	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Easy Homemade Chocolate Sauce

### Ingredients

- 1 cup cocoa powder
- 1 cup granulated sugar
- 1 cup water
- 1 tsp rock salt
- 1 tsp vanilla extract

### Instructions

- 1 Melt chocolate and butter**

Place 1/4 cup salted butter and 2 oz unsweetened baking chocolate in a small saucepan over low heat. Stir constantly until completely melted and smooth, about 3-4 minutes.
- 2** Remove the saucepan from heat and gradually whisk in 1 cup sugar until the mixture is smooth and well combined with no lumps.
- 3** Slowly pour in 6 oz evaporated milk while whisking continuously to prevent the mixture from seizing or forming lumps.
- 4 Cook the sauce**

Return the saucepan to medium-high heat and bring the mixture to a rolling boil, stirring constantly. Continue cooking and stirring for exactly 5 minutes until the sauce thickens slightly and coats the back of a spoon.
- 5** Remove from heat and immediately stir in 1 teaspoon vanilla extract until fully incorporated.
- 6** Let the sauce cool to room temperature, about 30 minutes, then transfer to the refrigerator for 2 hours until completely chilled. Serve warm or cold as desired.

### Tips

Use high-quality cocoa powder or chocolate for the best flavor - the quality of your chocolate directly impacts the final taste of your sauce.

Heat ingredients slowly over low to medium heat to prevent the chocolate from seizing or becoming grainy from overheating.

Stir constantly while cooking to ensure even heating and prevent hot spots that could burn the chocolate.

If your sauce is too thin, mix 1 tablespoon of cornstarch with cold milk before adding to thicken without affecting flavor.

Add vanilla extract after removing from heat to preserve its delicate flavor compounds that can be damaged by high temperatures.

For extra richness, substitute heavy cream for half of the evaporated milk to create an even more luxurious texture.

Store in glass containers rather than plastic to prevent the sauce from absorbing other flavors from your refrigerator.

Reheat gently in short intervals, stirring between each heating to prevent overheating and maintain smooth consistency.