



# Noreen's Kitchen

## Homemade Chocolate Syrup

### Ingredients

1 cup granulated sugar  
1 cup cocoa powder  
½ teaspoon salt  
1 cup water  
½ cup cane syrup, golden syrup or corn syrup  
2 tablespoons vanilla extract

### Step by Step Instructions

Combine sugar, cocoa, water, salt and syrup in a heavy bottomed saucepan over medium heat.

Bring to a full rolling boil, being careful to stir often so it will not boil over.

Once mixture has boiled and all sugar has dissolved, remove from heat.

Add vanilla and stir well.

Allow mixture to cool completely. It will thicken considerably once cooled.

Store in a jar with a tight fitting lid in the refrigerator for up to two months.

Use as you would any chocolate syrup. As an ice cream topping or chocolate milk maker.