

# MAPLE CHOCOLATE SAUCE

**From:** Chesterfield Inn, Chesterfield

## Ingredients

- 1 ½ cup pure maple syrup
- 3 Tbsp unsweetened cocoa powder
- ¼ cup butter, cut into pieces
- Salt



## Directions:

1. Heat maple syrup in a small saucepan until hot.
2. Whisk in cocoa powder, butter and a pinch of salt.
3. Simmer, whisking for 1 minute.
4. Serve warm over vanilla ice cream (or any ice cream of your choice).