

# Scott's Chocolate Sauce

- 1 - 12 oz. bag of semi-sweet chocolate chips
- 1 stick of unsalted butter
- 1 TBLS instant espresso coffee
- 1/8 tsp. salt
- 1 TBLS vanilla
- 1 TBLS powdered sugar
- 1 cup of light corn syrup
- ¾ cup hot water
- 2 TBLS Kahlua

**Method:** In a double boiler, heat first 5 ingredients until smooth. Turn off heat. In a separate container, (I use a jar) combine remaining ingredients until fully dissolved. Add water/corn syrup mixture to chocolate mixture and whisk until smooth. Pour into clean jars or container and refrigerate until ready to use.

Makes @ 4 cups.

ENJOY!

(Scott's own recipe through trial and error)

ScottHodges.com