

Chocolate Sauce

1 cup sugar

6 tablespoons cups 100% powdered Cacao unsweetened (Hershey's Cocoa)

2 tablespoons butter softened

7/8 cups evaporated milk

1 teaspoon vanilla

Mix the sugar and the cocoa over very low heat until it's fully blended together. Mix in the butter until it's thoroughly blended into the chocolate and sugar mixture.

Over medium heat, add the evaporated milk. Heat until it boils for 1 minute, stirring constantly. Add the vanilla. Remove from heat.

Let the sauce stand as it thickens. DONE!!