

Dessert

Chocolate-Peach Sauce

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1 cup half-and-half or light cream
5 ounces semisweet chocolate, finely chopped
2 tablespoons peach puree'
2 tablespoons peach liqueur

In a small saucepan, bring the half-and-half just to a boil. Remove from heat.

Stir in the semisweet chocolate until the chocolate is melted.

Stir in the peach puree' and peach liqueur.

Let cool slightly.

Yield: 1 1/2 cups

Per Serving (excluding unknown items): 676 Calories; 42g Fat (49.7% calories from fat); 6g Protein; 90g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 16mg Sodium. Exchanges: 8 1/2 Fat; 6 Other Carbohydrates.