## **Chocolate Sauce II**

Step-By-Step Sauces Salamander Books Ltd. - London, England

## Yield: 1 1/4 cups

- 3 tablespoons cocoa powder
- 6 teaspoons caster sugar
- 3 teaspoons cornflour
- 1 1/4 cups semi-skimmed milk
- 3 teaspoons low-fat spread

Sift the cocoa powder into a bowl. Whisk in the sugar, cornflour and a little milk. Blend until smooth.

Place the remaining milk and the low-fat spread into a saucepan. Bring slowly to a boil. Remove the pan from the heat. Pour the hot milk onto the blended cocoa mixture, whisking.

Return the sauce to the saucepan. Reheat gently, stirring continuously, until the sauce thickens. Simmer gently for 3 minutes.

Serve with custard puddings, profiteroles filled with low-fat custard, and canned or fresh fruit.

Per Serving (excluding unknown items): 37 Calories; 2g Fat (29.4% calories from fat); 3g Protein; 9g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat: 1/2 Fat.

Sauces and Condiments

## Dar Carvina Mutritional Analysis

Calories (kcal):	37	Vitamin B6 (mg):	trace
% Calories from Fat:	29.4%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	51.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	18.7%	Riboflavin B2 (mg):	trace
Total Fat (g):	2g	Folacin (mcg):	5mcg
Saturated Fat (g):		Niacin (mg):	trace
107	1g	Caffeine (mg):	37mg
Monounsaturated Fat (g):	1g	Alcohol (kcal):	Ö
Polyunsaturated Fat (g):	trace	% Pofuso:	n n%
Cholesterol (mg):	0mg		

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Carbohydrate (g):	9g	Food Exchanges	
Dietary Fiber (g): Protein (g): Sodium (mg):	5g 3g 3mg	Grain (Starch): 1/ Lean Meat:	1/2 0 0
Potassium (mg): Calcium (mg): Iron (mg):	246mg 21mg 2mg	Fruit:	0 0 /2
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	1mg 0mg 3IU 1/2RE	Other Carbohydrates:	0

## **Nutrition Facts**

Amount Per Serving				
Calories 37	Calories from Fat: 11			
	% Daily Values*			
Total Fat 2g Saturated Fat 1g Cholesterol 0mg Sodium 3mg Total Carbohydrates 9g Dietary Fiber 5g Protein 3g	3% 7% 0% 0% 3% 21%			
Vitamin A Vitamin C Calcium Iron	0% 0% 2% 12%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.