

Chocolate Sauce III

Jane Smith

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*3 squares (3 ounces) bitter
chocolate*

1 1/2 cups sugar

1 cup evaporated milk

1 teaspoon vanilla

1 tablespoon butter

In the top of a double boiler, melt the chocolate.

Add the sugar, 1/2 cup at a time. Mix well.

Add the evaporated milk, vanilla and butter.

Cook over boiling water until thickened.

Per Serving (excluding unknown items): 2058 Calories; 78g Fat (31.7% calories from fat); 26g Protein; 350g Carbohydrate; 13g Dietary Fiber; 105mg Cholesterol; 399mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 2 Non-Fat Milk; 15 Fat; 20 Other Carbohydrates.