Easy Bittersweet Sauce

Recipe by Hershey's

Yields about 1 cup

Ingredients

- 2 bars (2 oz.) Hershey's Unsweetened Baking Chocolate, broken into pieces
- 1/3 cup water
- 3/4 cup sugar
- 1/4 cup (1/2 stick) butter or margarine
- 1/2 tsp vanilla extract

Instructions

1. In a small saucepan over low heat, melt chocolate in water, stirring constantly.
2. Add sugar. Bring to a boil, stirring constantly; boil and stir until sugar is completely dissolved and mixture is slightly thickened.
3. Remove from heat; stir in butter and vanilla.
4. Cool slightly; serve warm over ice cream or other desserts.
5. Cover; refrigerate leftovers.
6. To reheat, cook over low heat, stirring constantly, until warm.

EASY BITTERSWEET SAUCE **HERSHEY'S**

2 bars (2 oz.) HERSHEY'S Unsweetened Baking Chocolate, broken into pieces
1/3 cup water
3/4 cup sugar
¼ cup (½ stick) butter or margarine
½ teaspoon vanilla extract

In small saucepan over low heat, melt chocolate in water, stirring constantly. Add sugar. Bring to a boil, stirring constantly; boil and stir until sugar is completely dissolved and mixture is slightly thickened. Remove from heat, stir in butter and vanilla. Cool

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