Chocolate Dessert Sauce

Ingredients	Measure	Nutrition per	Nutrition per Serving	
	24 - 1 oz			
Unsalted butter	1½ oz (3 Tbsp)	Calories	45	
Water	21/4 cups	Total Fat g	2	
Med-Diet® Low Sodium Cream Soup Base	3½ oz (¾ cup)	Saturated Fat g	1	
Sugar	3 oz (6 Tbsp)	Cholesterol mg	5	
Unsweetened cocoa powder	1 oz (6 Tbsp)	Sodium mg	15	
Vanilla extract	1 oz (2 Tbsp)	Carbohydrate g	5	
		Fiber g	1	
		Sugar g	4	
		Protein g	1	

Yield: about 24 (1-oz) servings

Preparation

- 1. In saucepan, melt butter. Add water, soup base, sugar and cocoa powder; whisk until blended. Cook, whisking frequently, until sauce is thickened and 165°F.
- 2. Stir vanilla into sauce.

Product Information

Product	Case Pack	Yield	Product Code
Med-Diet® Low Sodium Cream Soup Base	6 – 14 oz	6 gal	2192045