

## HOMEMADE CHOCOLATE SAUCE

### INGREDIENTS

1 1/4 cups granulated sugar  
1 cup unsweetened cocoa powder  
1 cup water  
1/2 teaspoon salt  
2 teaspoons vanilla extract  
1 teaspoon espresso powder (optional)

### DIRECTIONS

In a medium saucepan, whisk together the sugar, cocoa powder and espresso powder (if using) until well combined and fairly smooth. Set the pan over medium-high heat and add the water and salt. Bring to a boil, whisking often. Once the mixture has reached a boil, turn the heat to low and continue to simmer for about 5 minutes, whisking occasionally. Once the mixture has thickened, remove the pan from the heat and stir in the vanilla. Allow to cool to room temperature and then store in the refrigerator. To reheat, remove lid and either set storage container in a bowl small pot of simmering water (to until below the rim) or microwave at medium power at 15 second intervals.

## HOMEMADE CARAMEL SAUCE

### INGREDIENTS

1 1/4 cups granulated sugar  
1/3 cup water  
3/4 cup heavy cream  
1/3 cup butter, cut into pieces  
1 teaspoon vanilla extract

### DIRECTIONS

Combine sugar and water in a large saucepan and cook over medium-low heat, stirring often, until sugar dissolves. Increase heat to medium-high and boil gently, without stirring, until syrup turns a deep amber color, occasionally brushing down sides of pan with a wet pastry brush and swirling pan (about 8 minutes). (Swirling the pan, instead of stirring, promotes more even cooking.) Slowly add the cream (sauce will bubble vigorously). Add butter and stir gently until smooth. Remove from heat and stir in the vanilla. Allow to cool to room temperature and then store in the refrigerator. To reheat, remove lid and either set storage container in a bowl small pot of simmering water (to until below the rim) or microwave at medium power at 15 second intervals.