

Honey Chocolate Sauce

from the National Honey Board



Ingredients

1-1/2 cups - honey
 1-1/2 cups - unsweetened cocoa powder
 2 Tablespoons - butter or margarine

Directions

Combine all ingredients in small bowl; mix well. Cover with waxed paper and microwave at HIGH (100%) 2 to 2-1/2 minutes, stirring after 1 minute. Pour into sterilized gift jars. Keep refrigerated.



Nutritional Information

per serving (1/4 cup)

Calories: 336

Carbohydrates: 80 g

Cholesterol: 10 mg

Fat Total: 6 g

Sodium: 56 mg

Protein: 4 g

Dietary Fiber: <1 g

Calories from Fat: 4%

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