

Homemade Chocolate Syrup



HOW TO USE:

CHOCOLATE MILK: STIR 1-2
TESP INTO COLD MILK
HOT COCOA: ADD 1-2 TESP
TO HOT MILK AND STIR WELL
DESSERTS: DRIZZLE OVER ICE
CREAM, PANCAKES, WAFFLES,
OR BROWNIES
STORE REFRIGERATED. ENJOY
WITHIN 2-3 WEEKS.

INGREDIENTS:

WATER, COCOA POWDER,
MAPLE SYRUP, VANILLA, SALT

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