

Mocha Latte Sauce

Ingredients:

1 can (14 ounces) sweetened condensed milk
4 ounces unsweetened chocolate, chopped
2 tablespoons double-strength brewed coffee*
1/2 teaspoon almond extract

Cook Time: Approximately 5 minutes

Preparation:

Heat the milk and chocolate over medium-low heat, in a saucepan, stirring constantly, until the chocolate is melted and the mixture is smooth. Stir in the coffee and almond extract, until dissolved. Serve warm over cake or cooled over ice cream.

The sauce can be covered and refrigerated for up to one week. Warm gently before serving.

*Note: 1 1/2 teaspoons instant coffee granules dissolved in 2 tablespoons very hot water can be substituted for 2 tablespoons double-strength brewed coffee.

Servings: 12

Nutritional Information Per Serving: 210 calories; 9 g fat; 15 mg cholesterol; 60 mg sodium; 27 g carbohydrate; 1 g fiber; 4 g protein.

Canned Food Alliance & Mealttime.org