

Homemade Chocolate Syrup from She Makes and Bakes

Total time 15 minutes

1 1/4 cup sugar

1 cup cocoa powder, unsweetened

1 cup water

1/4 teaspoon salt

2 teaspoons vanilla extract

In a saucepan, whisk together the sugar and cocoa until combined. Add in the water and salt, and bring to a boil over medium high heat. Reduce heat to medium low and boil until thickened *slightly*, about 5 minutes, while stirring. Remove from heat, let stand for 5 minutes, add vanilla, and cool. Store in the refrigerator.

Source: [Annie's Eats](#)