

CHOCOLATE SYRUP WITH XAGAVE

Description:

Super easy to make and is very low in fat. Cocoa is loaded with antioxidants, so go ahead and treat yourself to chocolate syrup without any guilt. Great over ice cream or berries and with milk for hot or cold chocolate milk and mochas. Indulge!

Ingredients:

- 1 cup cocoa
- 1/2 tsp. vanilla
- 1 cup water
- 1 cup Xagave
- 2 tbsp. powdered milk (optional)
- 1 - 2 tbsp. Instant Clear Gel (optional)

Steps:

Mix the cocoa, vanilla and hot water with electric beater until smooth. Add Xagave and blend.

Tips and Notes:

Use in chocolate milk, hot chocolate or drizzle over fruit and ice cream. For a thicker milk chocolate syrup, add powdered milk and instant clear gel.

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