

## Chocolate for Breakfast? This Old-Fashioned Southern Classic Is Pure Comfort

... cup unsweetened cocoa powder



**TIME**  
**7 min**

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### INGREDIENTS

For the Chocolate Gravy:

... cup unsweetened cocoa powder

$\frac{3}{4}$ cup granulated sugar

2 tablespoons all-purpose flour

2 cups whole milk

2 tablespoons unsalted butter

1 teaspoon vanilla extract

Pinch of salt

For Serving:

Freshly baked buttermilk biscuits

### DIRECTIONS

1. **Step 1: Combine Dry Ingredients:** In a medium saucepan, whisk together cocoa powder, sugar, flour, and salt until fully combined.
2. **Step 2: Add the Milk:** Gradually whisk in the milk, ensuring there are no lumps. Place the saucepan over medium heat.
3. **Step 3: Cook Until Thickened:** Cook the mixture, stirring constantly, until it thickens to a smooth, gravy-like consistency. This typically takes about 5-7 minutes.
4. **Step 4: Finish with Butter and Vanilla:** Remove from heat and stir in the butter and vanilla extract until melted and smooth.
5. **Step 5: Serve:** Split warm biscuits in half and generously spoon the chocolate gravy over the top. Serve immediately.

### SWAPS & NOTES

**Milk Options:** Whole milk creates the richest texture, but 2% milk works well too.

**Less Sweet:** Reduce the sugar slightly if you prefer a darker chocolate flavor.

**Extra Flavor:** Add a pinch of cinnamon for a subtle warmth.

**Serving Tip:** Homemade biscuits are ideal, but store-bought biscuits can be used in a pinch.

### TIPS FOR SUCCESS

**Whisk Constantly:** This prevents lumps and ensures a silky texture.

**Cook on Medium Heat:** Too high heat can cause the gravy to scorch.

Serve Immediately: Chocolate gravy thickens as it cools, so enjoy it warm.

Adjust Consistency: Add a splash of milk if the gravy becomes too thick.

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