

Old-Fashioned Chocolate Gravy and Biscuits (The Sweet Breakfast We Grew Up On)

Chocolate Gravy and Biscuits



OVEN
425°F

TIME
15 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 butter

1 teaspoon vanilla extract

Pinch of salt

For the Biscuits:

2 cups all-purpose flour

1 tablespoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup cold butter (cubed)

$\frac{3}{4}$ cup milk

DIRECTIONS

1. Step 1: Make the Biscuits: Preheat oven to 425°F.
2. In a bowl, whisk together flour, baking powder, and salt.
3. Cut in cold butter until mixture resembles coarse crumbs.
4. Stir in milk until just combined.
5. Turn dough onto a floured surface and gently pat to $\frac{3}{4}$ inch thickness.
6. Cut into rounds and place on baking sheet.
7. Bake 10-12 minutes until golden brown.
8. Step 2: Make the Chocolate Gravy: In a saucepan over medium heat, whisk together cocoa powder, sugar, flour, and salt.
9. Slowly whisk in milk until smooth.
10. Cook, stirring constantly, until mixture thickens (about 5-7 minutes).
11. Remove from heat and stir in butter and vanilla.
12. The gravy should be smooth, glossy, and thick enough to coat the back of a spoon.
13. Step 3: Serve: Split warm biscuits in half and spoon generous amounts of chocolate gravy over the top. Serve immediately.

SWAPS & NOTES

Milk: Whole milk makes it richer, but 2% works fine.

Butter: Salted or unsalted both work - just adjust your pinch of salt.

Extra Chocolate Flavor: Add a handful of chocolate chips while thickening.

Thicker Gravy: Let it simmer an extra minute - it thickens as it

cools.

TIPS FOR SUCCESS

Don't crank the heat too high - chocolate scorches easily.

Serve biscuits warm so they soak up the gravy beautifully.

If gravy thickens too much, whisk in a splash of warm milk.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-chocolate-gravy-and-biscuits-the-sweet-breakfast-we-grew-up-on/>