

## Rich Chocolate Sauce Recipe You'll Want to Drizzle on Everything

Easy Homemade Chocolate Sauce Recipe for Ice Cream, Cakes, and More



**TIME**  
**3 to 5 min**

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### INGREDIENTS

- 1/2 cup unsweetened cocoa powder
- 1 cup granulated sugar
- 1 cup water
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 tablespoons unsalted butter

### DIRECTIONS

1. In a medium saucepan, whisk together the cocoa powder, sugar, salt, and water until smooth.
2. Place the saucepan over medium heat and continue whisking as the mixture warms up.
3. Bring the mixture to a gentle simmer and cook for 3 to 5 minutes, stirring often, until the sugar fully dissolves and the sauce slightly thickens.
4. Remove the pan from the heat.
5. Stir in the butter and vanilla extract until completely smooth and glossy.
6. Let the sauce cool for a few minutes before serving warm, or cool fully and refrigerate for a thicker consistency.

### SWAPS & NOTES

Unsweetened cocoa powder is the base of this recipe, so use the best one you have for the richest flavor.

Natural cocoa works beautifully, but Dutch-process cocoa will give you a darker, smoother, more mellow finish.

The butter adds shine and richness at the end, while the vanilla rounds out the chocolate flavor.

You can also add a tiny splash of brewed coffee or espresso to deepen the chocolate taste without making the sauce taste like coffee.

### TIPS FOR SUCCESS

Whisk the cocoa powder thoroughly before heating to avoid lumps.

Starting with everything mixed cold helps create a silky sauce from the beginning.

Once the pan is on the heat, keep stirring regularly so the sugar dissolves evenly and the sauce doesn't scorch on the bottom.

The sauce will continue to thicken a little as it cools, so you want to stop cooking once it's smooth and lightly syrupy.

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