
About.com Southern Food

Chocolate Sauce Recipe

By [Diana Rattray](#), About.com Guide

An easy recipe for chocolate sauce for desserts or ice cream.

Ingredients:

- 1 cup semisweet chocolate chips
- 3/4 cup whipping cream
- 1 teaspoon vanilla

Preparation:

In a small saucepan over low heat, heat chocolate chips and whipping cream, stirring constantly. Continue to cook, stirring constantly, until chocolate is melted and sauce is smooth. Stir in vanilla.

Serve over dessert or ice cream.

Makes about 1 1/4 cups.

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[Lemon Sauce](#)¹¹

[Rhubarb Sauce](#)¹²

[Caramel Sauce](#)¹³

[Vanilla Sauce](#)¹⁴

[Whiskey Sauce Recipe](#)¹⁵

[Bourbon Sauce Recipe](#)¹⁶

[Dessert Sauce Index](#)¹⁷

[Chocolate Recipes](#)¹⁸

[Candy Recipes](#)¹⁹

[Fudge Recipes](#)²⁰

[Pudding Recipes](#)²¹

[Dessert Recipes Index](#)²²

[Cake Recipes](#)²³