

This sauce is excellent on vanilla ice cream or vanilla frozen desserts, as well as cakes, cupcakes, pancakes, and waffles.

DGNV

GOURMET COCOA, RASPBERRY, & CARDAMOM SAUCE

5 MINUTES PREP TIME ■ MAKES 1/2 CUP

- N c raspberry jam
- N c unsweetened baking cocoa
- K tsp ground cardamom (to taste)
- 1 Tbsp water

1. Combine ingredients thoroughly in a bowl.
2. Taste. Add more jam, baking cocoa, or water for desired flavor and consistency.
3. Refrigerate in glass jar up to one week.

Per serving (1/8 cup): 69 Calories, 1 g Protein, 17 g Carbohydrates, .75 g Fat, 8 mg Sodium