

Decadent Chocolate Sauce for Cookies

Indulge in a rich and creamy chocolate sauce that perfectly complements your favorite cookies. This sauce is quick to prepare and adds an extra touch of sweetness to your treat.


10 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 1/4 cup heavy cream
- 1/2 cup semi-sweet chocolate chips
- 1 tablespoon butter
- 1/2 teaspoon vanilla extract
- Pinch of salt

Steps

- 1 In a small saucepan, heat the heavy cream over medium heat until it begins to steam, but not boil.
- 2 Remove from heat and add the chocolate chips, stirring until melted and smooth.
- 3 Stir in the butter, vanilla extract, and salt until well combined.
- 4 Allow the sauce to cool slightly before serving alongside your favorite cookies.