

## Angostura® Deep Chocolate Sauce



### INGREDIENTS

*1/4* cup whole milk

*2 tsp.* ANGOSTURA® aromatic bitters or *2 tsp.* ANGOSTURA® orange bitters

*2 tsp.* brandy

*1* cup sweetened cocoa powder

Makes about 1 cup

### METHOD

Combine milk, Angostura® bitters and brandy in a 2-cup glass measuring cup or microwaveable

bowl. Microwave until very warm. Gradually add cocoa powder, whisking after each addition, until smooth. Drizzle in additional milk if needed.

Sauce will thicken considerably when chilled, but will warm up nicely in the microwave or on the stovetop. Recipe may be doubled.

Recipe by Rita Held