



# Food Safety & Nutrition

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## Homemade Chocolate Sauce

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A fun gift to give or receive is a homemade chocolate sauce. There are many recipes to choose from, but a question I often get is can they be preserved for long time storage?

In studies done by the University of Georgia they found that chocolate sauces are low acid foods. Therefore, using a boiling water bath processing method will make them unsafe and at risk to develop botulism. In addition there are no approved recommendations to preserve them by pressure canning.

Therefore, the best option for long-term storage is freezing. When giving a chocolate sauce as a gift, be sure to include instructions for frozen storage. The sauce will remain soft enough to spoon out portions while frozen.

### *Freezer Chocolate Fudge Sauce*

- ½ cup margarine or butter
- 2 ½ cups sugar
- 3 squares (3 ounces) unsweetened chocolate
- 12 oz. can evaporated milk
- 1 teaspoon vanilla

Melt margarine in the top of a double boiler. Add chocolate and melt, while constantly stirring. Add sugar gradually, ¼ cup at a time, while stirring. Then add salt. Next, stir milk in gradually and finally add the vanilla. Cook until desired thickness – approximately 1 hour, stirring occasionally.

Pour sauce into a clean, warm, wide-mouth quart jar or similar freezer-safe container(s). Allow the sauce to cool at room temperature for 1 to 2 hours. Seal and freeze.

The sauce should remain soft enough to spoon out portions while frozen.

Source: [www.uga.edu](http://www.uga.edu)