

## **Leslie's Chocolate Gravy**

***This is my niece, Leslie's recipe. What else could you expect from someone who invented Snickerbar Salad? Remember that one from April, 2005? Anyway, the last time we visited my sister in Oregon, we went over to Leslie's house one evening and she served us this. It's wonderful, but I suggest you do what she did, send all the leftovers home with one of her guests. We're talking serious calories here.***

### **What you need:**

3 Tablespoons unsweetened Cocoa  
1 Cup sugar  
2 Tablespoons flour  
2 Cups milk  
2 Tablespoons butter  
2 teaspoons vanilla

### **How to assemble:**

In a heavy sauce pan mix cocoa, sugar and flour together  
Add milk and mix thoroughly  
Slowly heat, stirring constantly to prevent lumps and sticking  
When mixtures thickens, remove from heat (this take about 8 minutes over medium heat)  
Add butter and stir until butter is melted and incorporated,  
Add vanilla and mix completely

### **Serving Suggestions:**

Spoon over hot buttered biscuits.  
Can be served over hot butter toast or pound cake as an alternative.  
A dab of whipped cream or ice cream on top might be welcome.