

**Chocolate Syrup like Hershey's** By Connie Stephens Rose on Friday, August 30, 2013 at 10:14am

1/2 cup Cocoa

1 -1/2 cup Sugar

1/4 tsp Salt

1 cup Water

2 tsp Vanilla Flavoring

Mix cocoa, sugar and salt in a heavy bottomed saucepan then add water and mix well ( I use a wisk) bring to a medium boil - boil for 7 to 8 minutes then remove from heat. Then add the vanilla flavoring and stir until mixed well. Let it cool for a little bit. I keep it stored in a mason jar in the refrigerator but keep some in the ketchup type squeeze dispensers. This can be kept in refrigerator for up to 6 months. ( if you can keep from eating it, haha)