

Chocolate Shell Ice Cream Topping

Makes ¾ cup (enough for 4-6 scoops)

7-8 ounces bittersweet chocolate, chopped
2 to 2½ tablespoons virgin coconut oil

1. Melt the chocolate in a small metal bowl set over a pan of simmering water.
2. Stir in the coconut oil until dissolved. Keep mixture lukewarm until ready to use. Pour over ice cream. Chocolate will harden within a few seconds.

SIMPLY FRESH TABLE

GVNC 2021 ZOOM COOKING CLASS