

## **CHOCOLATE GRAVY**

By Kim "Daisy" Nelson

### **Ingredients:**

1½ cups of sugar  
2 Tablespoons of cocoa  
4 Tablespoons of flour  
2 cups of water (warm)  
2 Tablespoons of butter  
(Pinch of salt if using unsalted butter like me)  
1 teaspoon of vanilla

### **Instructions**

1. Mix sugar, cocoa, flour in a heavy saucepan. (Mix thoroughly to remove any lumps). Place on burner and add water. Bring to a boil and cook until desired thickness. Add vanilla and butter. Stir to combine.
2. Serve over warm buttered biscuits. (Homemade are best, but as a desperate college student, sacrilegious canned biscuits will work too!)