



CHOCOLATE DIPPING SAUCE WITH JOYA® APPLES

Serves: 4



INGREDIENTS:

- 15 ml (1 tbsp) sugar
- 45 ml (3 tbsp) cornflour
- 45 ml (3 tbsp) cocoa
- 1,2 ml (¼ tsp) ground cinnamon
- 500 ml (2 cups) milk
- 5 ml (1 tsp) vanilla essence
- 2-3 JOYA® apples with the skin, cut into wedges

METHOD:

1. Mix sugar, corn flour, cocoa and cinnamon with a little milk to form a paste.
2. Gently heat remaining milk in a small saucepan. Stir some warm milk into the paste and stir this back into the rest of the milk.
3. Stir continuously over a medium heat until thickened. Remove from the heat and stir in the vanilla.
4. Divide into small bowls, allow to cool and chill in the fridge until needed. Serve with apple wedges – the apple can be used ‘spoons’ to scoop up the sauce.

This recipe was adapted from the Cooking from the heart recipe book series, developed by Pharma Dynamics

**FIRM
SWEET
CRUNCHY
APPLE**

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