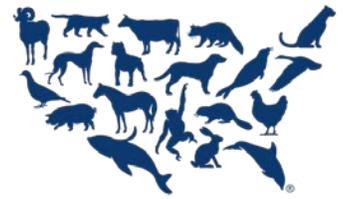


# Chocolate Gravy

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE



THE HUMANE SOCIETY  
OF THE UNITED STATES

**YIELD: 16 oz.**

**8-10 Servings**

Ingredients	Qty	Measure
Sugar, granulated	2	Cups
Hershey's Cocoa Powder (not the dark one)	4	Tbsp
All-purpose flour	3	Tbsp
Almond milk	2	Cups
Vanilla extract	1	Tbsp
Earth Balance	2	oz

*HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.*

## Preparation

1. Blend by hand the sugar, cocoa, and flour; set aside.
2. Pour milk in a pot, add sugar mixture.
3. Cook over medium heat, stirring constantly until thick and bubbly.
4. Remove from heat then add Earth Balance and vanilla.
5. Stir and serve.

*HACP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.*

*HACCP Critical Control Point: Hold at internal temperature of 135°F or above.*

*HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.*

## Serving Information

2 oz. served over 1 biscuit

## Nutrition Information

 \*From USDA Nutrient Database

Calories: 259 Total Fat: 6 g Saturated Fat: 1.5 g Carbohydrate: 50 g Protein: 2 g Sodium: 76 mg  
Vitamin A: 2% Vitamin C: 0% Calcium: 7% Iron: 6%