

## Chocolate Custard Sauce

### Ingredients

- ½ oz Custard Powder
- ½ oz Cocoa Powder
- 1 ½ oz Sugar
- ½ pint milk

### Method

1. Mix together in a bowl the custard and cocoa powders and sugar and blend 3 tablespoons of cold milk.
2. Put the remaining milk into a pot, bring to the boil and, when boiling, pour on to the custard/cocoa mixture, stirring all the while.
3. Return to the pot and simmer, stirring, for about 3 minutes until the custard thickens.