

Chocolate Magic Shell



This recipe allows you to make your own crisp chocolate coating for all your favorite frozen treats!

YIELD 16 SERVINGS	PREP TIME 5 MIN	TOTAL TIME 10 MIN
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INGREDIENTS

¼ cup Coconut Oil
1 cup Chocolate Chips, semi-sweet

CHEF'S NOTES

Make this fun treat from scratch to keep on hand whenever you're craving a frosty dessert. Customize this treat to your preference – it works great with white or dark chocolate chips too!

Serving ideas include:

- Topping for banana ice cream or mango sorbet
- Coating for frozen strawberries
- Dip for frozen banana pops, rolled in chopped peanuts

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Put coconut oil and chocolate chips in a heat-resistant bowl. Microwave in 30-second bursts, stirring well between each increment, until the oil and chocolate completely melt, and it is hot to the touch, about 1-2 minutes. Continue to stir until all ingredients are fully incorporated together.
3. For best results, allow sauce to cool for a few minutes before topping your favorite frozen treat or dipping cold items into the mixture. It will solidify into a thin layer of chocolate coating.
4. Refrigerate unused chocolate sauce in a sealed jar.
5. To serve: reheat the magic shell until warm and then pour directly over your cold dessert.

Nutrition Facts

16 servings per container

Serving size 1 tbsp (18g)

Amount Per Serving

Calories 100

% Daily Value*

Total Fat 7g 9%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 10g 4%

Dietary Fiber <1g 2%

Total Sugars 8g

Includes 8g Added Sugars 16%

Protein 1g 2%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 1.1mg 6%

Potassium 50mg 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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