



Chocolate Sauce

2 cups sugar

1/4 cup flour

2/3 cup cocoa powder

2 cups milk or half and half

4 tablespoons unsalted butter

2 teaspoons vanilla

Mix together sugar, flour, and cocoa powder. In sauce pan melt butter and add vanilla and half and half. Add sugar mixture whisking constantly and bring mixture to a boil. Let cool completely.

Marshmallow Sauce

1 large bag marshmallows

1/2 cup half and half or heavy cream

1 teaspoon vanilla

Heat marshmallows and half and half over medium heat in sauce pan. Add vanilla. Stir until all is melted and blended together. Serve hot. Sauce will thicken as it cools.



Caramel Sauce

1 1/2 cups brown sugar

6 tablespoons flour

1 cup boiling water

Dash salt

2 tablespoons butter

2 tablespoons heavy cream

2 teaspoons vanilla

Mix flour, sugar, salt, and water in sauce pan. stir while cooking for a few minutes. If to thick add more water. Remove from heat and add butter, cream, and vanilla. Whisk well.