

Chocolate Ice Cream Topping by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

This chocolate topping hardens, similar to the Magic Shell that you can purchase in the grocery store. A super easy recipe, that requires only 3 ingredients. This can be made with butterscotch chips, if you prefer a different flavor. This is really delicious.

Ingredients:

- 6 ounces semisweet chocolate chips or butterscotch chips
- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup canola oil

Melt all the ingredients until smooth and blended. This can be done over medium heat in a saucepan on the stove, in the microwave, or in a double boiler. I did it in a sauce pan on the stove. Let it cool for about 5 minutes and pour over ice cream. It takes just a few seconds for it to start to harden, it isn't quite as instant as the store bought topping.

Leftovers can be refrigerated and rewarmed as needed either on the stove or in the microwave.

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