

Chocolate Gravy and Biscuits Page 1 of 2

Warm sweet gravy balanced with rich cocoa powder and the sweetness of sugar. Serve buttery smooth and warm over flaky, hot biscuits. Perfect for a family weekend tradition!

Chocolate Gravy

Butter, Salted	2 Tbsp
All Purpose Flour	2 Tbsp
Cocoa Powder, Nestle or Ghiradelli	1 Tbsp + ½ tsp
Milk, Whole	1 Cup
Sugar	1/3 Cup
Chocolate Chips (optional)	2 Tbsp

Chocolate Gravy

1. Mix flour and cocoa powder together in a small bowl.
2. Melt butter in skillet over medium heat.
3. Whisk flour mixture into butter one tablespoon at a time. The goal is to create a rue that is like a paste (slightly thicker than tomato paste). *You may not use all of your flour mixture depending on the butter you use. Not a big deal!
4. Once rue has come together (usually 30 seconds or so) slowly pour in milk while whisking. *Whisking and pouring slowly will help you avoid lumpy gravy.
5. Add sugar and whisk in.
6. Allow to simmer for several minutes, stirring consistently.
7. Taste. At this point you can add more sugar for sweetness or chocolate chips for chocolatey flavor. If you'd like to add more cocoa powder start by adding the hot chocolate gravy to your cocoa powder in a small bowl (if you add cocoa powder directly to the gravy as a powder you'll see cocoa lumps).
8. Serve Chocolate Gravy over warm biscuits with a pat of butter for a bit extra yum!

Biscuits

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You can choose to make these from scratch using this recipe OR use Mama Ruth's tried and true recipe...frozen Pillsbury Buttermilk Biscuits in a bag from the grocery store.

All Purpose Flour	1 Cup
Baking Powder	4 tsp
Salt	1 tsp
Shortening or Lard	2 Tbsp
Milk, Whole	1 Cup

Biscuits:

If using Mama Ruth's "recipe" remove frozen biscuits from bag, place on baking sheet. Preheat oven to 375°F. Bake for 22-24 minutes.

If you prefer to make your own use these instructions:

1. Preheat oven to 450°F.
2. Mix Flour, baking powder and salt in a bowl.
3. Add shortening and mix by hand until there are no lumps and shortening is thoroughly mixed in.
4. Add milk. Stir with a spoon. The dough should be stiff; you may add more flour a tablespoon at a time to get to a stiff texture.
5. Dust your countertop or a cutting board with flour.
6. Remove dough from bowl and place on the floured surface. Dust flour over the top of the dough as well.
7. Roll out dough to 1/4" to 1/2" thick.
8. Cut into circles with biscuit cutter or a glass (such as a drinking cup or small mason jar).
9. Grease a baking sheet. Place biscuits on baking sheet.
10. Bake for 20-22 minutes until golden brown and cooked through.