Homemade Magic Shell

Adapted from chocolateandcarrots.com

BAH Note: Scale this recipe to your liking. I like it too much to keep much of it on hand in it's magical form so I only make this wee batch.

- 1/2 cup chocolate chips (dark or milk, your choice)
- 1 tablespoon coconut oil

Combine the ingredients in a microwave safe bowl. Microwave on high, stopping to stir every 15 seconds, until the chocolate and coconut oil are melted.

Carefully remove from the microwave and stir to combine thoroughly. Once cooled to room temp it will magically firm up when you drizzle it over ice cream.

Any leftovers should be stored in an airtight container at room temp.

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homemade magic shell was posted by wendi on 28 july 2014 at bonappetithon.com