

YOUNG CHEFS® ACADEMY

CORPORATE TEST KITCHEN

Chocolate Syrup

A Young Chefs® Academy Recipe

Ingredients

2 cups frozen sweet cherries, thawed, pitted and halved

½ cup maple syrup

1 tsp lemon juice

Equipment

Heavy saucepan

Measuring cups/spoons

Let's Get Cooking!

1. In saucepan, bring cherries and maple syrup to boil over medium-high heat; reduce heat and simmer, stirring occasionally, until thickened, about 15 minutes. Stir in lemon juice. Set aside.

Yield: about 1 ½ cups

