

CHOCOLATE AND BISCUITS RECIPE

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Follow our easy, step-by-step, photo illustrated instructions to learn how to make this chocolate gravy syrup for your biscuits. An old Southern favorite. Printable recipe included.



Chocolate and Biscuits are also known as Biscuits with Chocolate Gravy. A thin chocolate syrup is

poured over homemade biscuits for an awesome breakfast delight. This is one of my earliest childhood food memories and has always been a favorite.



This was always called just Chocolate and Biscuits at our house.

I have three things that I remember among my first childhood food memories. Fisher Sandwiches, Cornmeal Mush, and Chocolate and Biscuits.

I probably searched the Internets for a year or more looking for references to Chocolate and Biscuits, but only found a handful. Then, I stumbled across a listing for Biscuits with Chocolate GRAVY one day, and it turns out most people familiar with it knew it as gravy. Who knew?

Seriously, I think this is the first food I can remember. We had it often in my very young years, probably because there wasn't much else in the house for Mama to fix for us.

I've always said I grew up poor, I just didn't know it. Mama had a way to work miracles with very little in the kitchen back in those days. I guess since we enjoyed it often, it just became a cherished memory of growing up Gordon.

You'll find lots of versions of Chocolate Gravy if you search for it. Mama kept it simple, using water instead of milk with cream and/or butter. And, she never mixed flour in with it either.

This is just food for the soul whenever I make a batch of [Mama's Buttermilk Biscuits](#).

The recipe is quick, simple and easy. I do hope you try it and enjoy it as much as I do.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!



Chocolate Gravy Recipe – You'll need these ingredients.



Place 1 cup of Sugar in a Medium sized sauce pot.



Add 1/2 cup of Cocoa powder.



Add 1/8th teaspoon of Salt.



Whisk all the dry ingredients together.



Add 1/2 cup of cold Water.



Place the sauce pot over Medium heat on your stove top. Stirring constantly, bring the mixture to a boil. Continue to stir and let simmer for ONE minute. Remove from heat.



Add 1 teaspoon of Vanilla flavoring. Stir this into the chocolate mixture until combined.



Split a couple of hot homemade biscuits and place on a plate.



Pour the warm chocolate over the open biscuits.



Enjoy!