

# White Chocolate Sauce

1 can (14 oz.) sweetened condensed milk  
12 oz. white chocolate chips  
1 tbsp. pure vanilla extract

Warm the milk in a saucepan over medium heat, stirring occasionally. When warm, add white chocolate. Turn off heat and whisk until pieces are melted. Add vanilla and stir.

Store in an airtight container in the fridge. This will last for several weeks.

**Note:** this will harden in the fridge. If you're using in a hot drink, just add a scoop of the sauce to your mug, and add the liquid. It'll melt when you stir the drink. If you want to use it as a sauce (like over a dessert), put a portion of it in a microwave-safe container and heat until it's warm/melted.

**White Mocha:** Combine 2 oz freshly brewed espresso, 1/2 cup steamed milk, and 1 tbsp. (or to taste) of the white chocolate sauce. Stir, add whipped cream if desired, and enjoy!