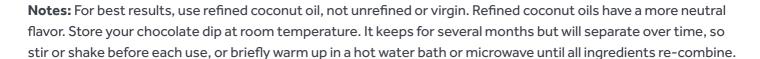
## The Best Homemade Chocolate Dip (a.k.a. Magic Shell) Recipe

MAX FALKOWITZ

Is Magic Shell, the ice cream topping that hardens into a chocolate candy shell, the world's greatest ice cream topping? I can't say for sure, but it's definitely the most fun.

## Why this recipe works:

- High-quality dark chocolate adds a rich, pleasantly bittersweet flavor to the chocolate dip.
- A perfected ratio of coconut oil to chocolate makes a dip that hardens fast and snappy over ice cream.
- Corn syrup adds sweetness and fudge-like body to the dip, and unlike sugar, it won't leave grainy chunks in the finished product.



YIELD: Makes 2 cups ACTIVE TIME: 5 minutes TOTAL TIME: 5 minutes

## **Ingredients**

250 grams (1/2 pound) dark chocolate, 66% to 72%, finely chopped

200 grams (about 1 cup) refined (not unrefined or virgin) coconut oil

125 grams (about 6 tablespoons) light (clear) corn syrup

## **Directions**

- 1. Combine chocolate, oil, and corn syrup in a microwave-safe bowl. Microwave on half power in 15 second bursts, stirring with a spoon in between, 3 to 4 times, until chocolate is completely melted. If heated too much, the chocolate may break, forming harmless brown speckles in the sauce; blend in a blender on high speed for 30 seconds to re-emulsify the sauce.
- 2. Transfer chocolate dip to a squeeze bottle or container and store at room temperature, stirring with a spoon if it separates. For best results, let dip harden on ice cream for 30 seconds before eating.

