

Fresh Berries with Chocolate Sauce and Mint

½ cup water

¼ cup evaporated cane sugar

½ cup unsweetened cocoa powder

¼ cup agave nectar

**1 oz bittersweet or unsweetened baking chocolate,
chopped**

1 tsp pure vanilla extract

fresh mint, chopped

**1 cup each, fresh blueberries, strawberries, raspberries
and blackberries, combined**

Combine water and cane sugar in saucepan and heat on medium heat until sugar is dissolved. Whisk in cocoa powder and agave nectar and bring up to a boil and remove from heat. Add chopped chocolate and stir until melted and texture is smooth. Add in vanilla and stir. Let cool. Drizzle chocolate sauce over fresh berries and garnish with fresh chopped mint.

