Homemade Chocolate Flake Syrup

From the teas.co.uk wiki

This turns the chocolate flake blend into a proper make-ahead hot chocolate. You brew the rooibos strong, then cook it down with sugar, a couple of spoons of dark cocoa and a little vanilla until it is a glossy chocolate syrup that keeps in the fridge.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Homemade Chocolate Flake Syrup recipe. Canonical: https://teas.co.uk/recipes/cocktails/homemade-chocolate-flake-syrup/*

Stir one part syrup into three parts hot milk and you have an instant, caffeine-free hot chocolate with more depth than the powdered stuff. The cocoa is what makes it rich, so use a good dark one.

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