

# Chocolate Sandwich

## INGREDIENTS

2 slices white bread  
2 teaspoons butter or margarine for spreading (can also use spray butter)  
2 ½ tablespoons milk chocolate chips or your Favorite chocolate grated or thin bar  
Confectionary sugar

## Directions

Spread 1 teaspoon of butter or margarine on one side of each slice of bread. Place a skillet over medium heat. Place one slice of bread buttered side down. Put chocolate on and cover with other slice of bread buttered slice up. Fry sandwich until golden brown on each side approximately 2 to 3 minutes. Cool slightly and cut into triangles. Sprinkle with confectionary sugar.

## Variations

Top with your favorite sauce (strawberry, raspberry, or caramel)  
Add sliced strawberry, raspberry, or banana on top of the chocolate.  
Use pound cake instead of bread  
Use you favorite bread (Italian, French, etc)  
Shape your bread with large cookie cutters (Hearts, Animals, etc)