

Hot Fudge Sauce

Yield: 2¼ cups

Source: Cuisine Magazine, Nov. 1984, p. 108

Ingredients

- 1 cup Dutch Process Unsweetened Cocoa Powder
- ¾ cups Granulated Sugar
- ½ cup Brown Sugar
- Salt
- ¾ cups Heavy Cream
- ½ cup Butter, Cut Into 8 Pieces
- 1 teaspoon Vanilla

Method

Stir cocoa, sugars, and salt in heavy medium saucepan until blended. Stir in cream and butter thoroughly. Heat, stirring constantly, over medium heat to boiling. Let stand 5 minutes. Stir in vanilla. Serve over ice cream. Sauce can be stored tightly covered in refrigerator up to 1 month; heat in heavy saucepan over low heat before serving.