

Heavenly Fudge Sauce by Lynn's Recipes



Lynn demonstrates Heavenly Fudge Sauce. This is a delicious chocolate sauce that can be used over ice cream, pound cake, or you use it for a fruit dip. Makes 1 quart.

Ingredients:

- 1/2 cup butter
- 2 ounces chocolate squares
- 3 cups sugar
- 1/2 teaspoon salt
- 1-2/3 cups evaporated milk
- 1 teaspoon vanilla

In a double boiler melt the butter and chocolate squares. Stir the sugar in, one cup at a time until moistened. Add the salt. The mixture will be quite dry.

Slowly stir in the evaporated milk. Stir until the sauce has a satin look. Add the vanilla. If you prefer a thinner sauce, add 1-2 Tablespoons more evaporated milk. Refrigerate. This sauce thickens up as it cools.

If you prefer, you can use half and half. It will have about the same richness.

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