
Hot Fudge Sauce

Gifts FRom The Kitchen - p12

Sauce hardens when poured over ice cream and/or cake.

2 ounces unsweetened chocolate

1 tablespoon margarine of butter

1/3 cup boiling water

1 cup brown sugar, firmly packed

2 tablespoons light corn syrup.

Melt chocolate and margarine in a pan over hot water (double boiler).

Stir in 1/3 cup boiling water.

Mix in sugar and syrup.

Place over direct heat and bring to a boil.

Reduce heat to low and boil for six minutes without stirring.

Yields about 8 ounces. Recipe may be doubled or trebled

Heat over boiling water before serving.

Per Serving (excluding unknown items): 296 Calories; 31g Fat (76.3% calories from fat); 6g Protein; 16g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 6 Fat.