

Hot Fudge Sauce

Kathy Call

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 squares unsweetened
chocolate
1/2 cup butter (add more for
a richer sauce)
2 cups confectioner's sugar
3/4 cup (one small can)
evaporated milk*

In a heavy saucepan, slowly melt the chocolate and butter.

Gradually add the sugar, stirring to remove most lumps.

Stir in the evaporated milk. The sauce will thicken when it is left on a low heat.

Per Serving (excluding unknown items): 1484 Calories; 46g Fat (26.1% calories from fat); 19g Protein; 274g Carbohydrate; 9g Dietary Fiber; 56mg Cholesterol; 210mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 9 Fat; 16 Other Carbohydrates.