

# Perfect Fudge Sauce

*Nancy Callison*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

**Yield: 1 1/2 pints**

*1/2 cup butter or margarine*

*2 1/4 cups confectioner's  
sugar*

*2/3 cup evaporated milk*

*6 squares unsweetened  
chocolate*

In the top of a double boiler, mix the butter and sugar. Add the milk and chocolate. Cook over hot water for 30 minutes. Do not stir while cooking. Remove from the heat and beat.

(Store in the refrigerator and reheat as needed. If you wish a thinner sauce, add milk.)

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Per Serving (excluding unknown items): 2975 Calories; 199g Fat (55.2% calories from fat); 30g Protein; 334g Carbohydrate; 26g Dietary Fiber; 297mg Cholesterol; 1139mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 1 1/2 Non-Fat Milk; 39 1/2 Fat; 18 Other Carbohydrates.