

DON'S OLD FASHIONED HOT FUDGE SAUCE

Ingredients:

<u>1x</u>	<u>2x</u>	<u>4x</u>	
2 oz.	4 oz.	8 oz.	Unsweetened (Bakers) Chocolate
2 Tbs	½ stick	1 stick	Unsalted Butter
2 Tbs	4 Tbs	¼ cup	Light Corn Syrup
¾ cup	1 ½ cup	3 cup	Heavy Cream
1 Tbs	2 Tbs	4 Tbs	Instant Coffee/Espresso (optional)
½ cup	1 cup	2 cup	Sugar
2 tsp	4 tsp	3 Tbs	Vanilla Extract
1/8 tsp	¼ tsp	½ tsp	Salt

Preparation:

In heavy saucepan, melt butter and corn syrup over low heat. Add chocolate and stir until completely melted and smooth. Add cream, coffee (optional) and sugar and stir until sugar is dissolved and mixture is smooth again.

While stirring to ensure chocolate does not burn on bottom, bring mixture up to boil. Boil without stirring for 11 minutes. Remove from heat and add vanilla and salt. Let mixture cool 15min in pan, pour into storage container, and allow to cool completely before refrigerating

Refrigerate for up to 1 month. Reheat as desired in microwave.

Yield:

1x	1½ cups
2x	3-4 cups
4x	½ gal