

# Homemade Hot Fudge



12 servings



20 minutes



*What can be better than homemade hot fudge sauce? It is easy and tastes great over ice cream, brownies, and our favorite flourless chocolate cake. And the best part? It stays good in the fridge for weeks, if it lasts that long.*

5 oz **unsweetened chocolate**

1 tbsp **butter**

1/3 cup boiling water

3/4 cup **sugar**

1 tspn **vanilla extract**

1 dash **brandy**, optional

## serve with

vanilla ice cream

whipped cream

maraschino cherries

1. Gather all your ingredients and fashion a double boiler. If you don't have a double boiler, use a glass or stainless steel bowl over a small saucepan that is half full of water.
2. Heat the double boiler on medium-low heat, hot enough to create steam, but not hot enough to burn the chocolate. Add the butter and chocolate and stir until it is completely melted.
3. Whisk in the boiling water. It will thicken up and get pasty.
4. Then, add the sugar and corn syrup. At first, you will see the grains of sugar, but as you stir it, the sugar will melt, and the sauce becomes smooth and shiny.
5. Lastly, add the vanilla and brandy.

## notes

Keep it warm in the double boiler or mini slow-cooker until you are ready to serve. Serve over ice cream with whipped cream and a cherry!

