

Hot Fudge Sauce

15 minutes • Serves 8-10



Ingredients

- 4 Tbsp Cocoa Powder
- 2 c Sugar
- 4 Tbsp Flour
- 1 can Evaporated Milk
- 1 Cube butter
- 1 tsp Vanilla

Preparation

1. Place all dry ingredients into a medium saucepan. Mix dry ingredients together.
2. Add milk and butter to the pan.
3. Heat over medium heat stirring constantly.
4. When the mixture begins to boil, cook for 4 more minutes. Continue to stir constantly.
5. Turn off heat. Add the vanilla & stir to mix.
6. Let cool for several minutes, then serve.
7. Store leftovers covered in the refrigerator.