

Chocolate Fudge Sauce by Lynn's Recipes



A rich and delicious chocolate fudge sauce that is wonderful with ice cream.

Ingredients:

- 2 cups granulated sugar
- 1 -- 12 ounce can evaporated milk
- 1 stick butter
- 4 Tablespoons cocoa
- 1 teaspoon vanilla

Melt butter in a saucepan over medium heat. Add sugar and cocoa and stir well. Pour evaporated milk over mixture and bring to a boil over medium heat and cook for 2 minutes. Let cool a little and then add 1 teaspoon vanilla.

NOTE: If you would like your chocolate fudge sauce thicker, just refrigerate and as it cools, it becomes thicker.

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Lynn's Recipes: October 2010

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