

# CHOCOLATE FUDGE SAUCE

YIELDS ~2½ CUPS     Adapted from *Cook's Country*

In a double boiler or microwave, melt chocolate and butter.

In a small saucepan, simmer corn syrup, sugar, cream, water, and salt, stirring frequently for approx 4 min. Cool mixture for approx 2 min. Whisk in chocolate mixture and add vanilla.

Serve warm.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 weeks in advance. Chill in airtight container. Warm to serve.

## INGREDIENTS

*10 oz semisweet chocolate,  
chopped*  
*2 tbsp butter, cut up*  
*¾ cup light corn syrup*  
*½ cup sugar*  
*½ cup heavy cream*  
*½ cup water*  
*Pinch salt*  
*1 tsp vanilla extract*

