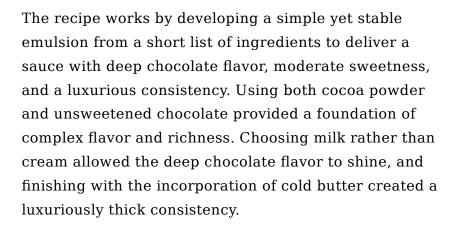


Dark Chocolate Fudge Sauce

WHY THIS RECIPE WORKS





INGREDIENTS

INSTRUCTIONS

MAKES 2 CUPS

- 1 4 cups (8 3/4 ounces) sugar
 - cup whole or 2 percent low-fat milk
 - 1/4 teaspoon salt
 - ⅓ cup (1 ounce)
 unsweetened cocoa
 powder, sifted
 - 3 ounces unsweetened chocolate, chopped fine
 - 4 tablespoons unsalted butter, cut into 8 pieces and chilled

We like to serve this sauce over ice cream, but it can also be drizzled over fresh fruit. We prefer to use Dutch-processed cocoa powder here (our favorite is from Droste), but other cocoa powders will work. Our favorite unsweetened chocolate is Hershey's Unsweetened Chocolate Baking Bar.

- 1. Heat sugar, milk, and salt in medium saucepan over medium-low heat, whisking gently, until sugar has dissolved and liquid starts to bubble around edges of saucepan, 5 to 6 minutes. Reduce heat to low, add cocoa, and whisk until smooth.
- 2. Remove saucepan from heat, stir in chocolate, and let stand for 3 minutes. Whisk sauce until smooth and chocolate is fully melted. Add butter and whisk until fully incorporated and sauce thickens slightly. Whisk in vanilla and serve.

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1 teaspoon vanilla extract (Sauce can be refrigerated for up to 1 month. Gently reheat sauce in microwave [do not let it exceed 110 degrees], stirring every 10 seconds, until just warmed and pourable.)

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