

HOT FUDGE SAUCE

*Adapted from "Maida Heatter's Book of Great Desserts," by Maida Heatter
(Alfred A. Knopf, 1974)*

Time: 15 minutes

- 2 ounces unsweetened chocolate, in pieces**
- 1 tablespoon butter, preferably salted**
- 2 tablespoons light corn syrup**
- 1 cup sugar**
- 1 teaspoon vanilla extract.**

1. Place chocolate, butter and $\frac{1}{3}$ cup boiling water in a heavy 2-quart saucepan over very low heat. Stir until chocolate melts and mixture is smooth. Stir in corn syrup and sugar.

2. Increase heat to medium and stir occasionally until mixture comes to a full boil. Stop stirring and allow mixture to boil exactly 8 minutes. Meanwhile, half-fill a bowl that is larger than the saucepan with ice and water. After 8 minutes remove pan from heat and place in ice water to stop cooking. Stir in vanilla.

3. Serve while still warm, or allow to cool, then reheat over hot water or for about 30 seconds in a microwave oven. Sauce must be served warm.

Yield: 1 cup.