

## Sauce/Hot Fudge

A: 1 1/2C sugar  
1/2C brown sugar  
1/4C flour  
1t salt  
14oz evaporated milk  
7/8C water  
2T butter

B: 6oz semi-sweet chocolate, melted

C: 2t vanilla

1. Combine (A) in saucepan and heat, stirring, to near boiling.
2. Add (B), stirring, bring to boil, cook 5-10 minutes, then remove from heat and cool.
3. Add (C), mix, serve. Can be reheated as needed.

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*From the kitchen of David and Jennifer Deaven*