# home-made hot fudge

## Family Chef: Beth Guarneri

### Original Recipe Inspiration: www.averiecooks.com

#### Ingredients

* 2/3 c heavy cream
* 1/2 c light corn syrup
* 1/3 c dark brown sugar, packed
* 1/4 c unsweetened natural cocoa powder
* 1/4 teaspoon salt, optional and to taste
* 6 oz dark or bittersweet chocolate, finely chopped (I used 3 ounces 54% and 3 ounces 72%; both from Trader Joe’s)
* 2 tbsp unsalted butter
* 2 tsp vanilla extract

#### Instructions

1. Bring cream, corn syrup, brown sugar, cocoa powder, optional salt, and half the chopped chocolate to a boil in a 1 to 1 1/2-quart heavy saucepan over moderate heat, stirring, until chocolate is melted. Reduce heat and cook at a low boil for 5 minutes, stirring frequently.
2. Turn off the heat and add butter, vanilla, remaining chocolate, and stir until smooth. Cool slightly before serving.
3. Cooled sauce can be stored in a jar with a lid or in airtight container in the refrigerator for many weeks (recipe source says 1 week but I think that's very conservative).

#### Notes

Reheat sauce before using by placing the desired portion in a microwave-safe bowl and heating for about 10 to 15 seconds or reheat on the stovetop.