

HOT FUDGE SAUCE

Ice Cream Topping

Ingredients:

- 2 cups sugar
- 4 Tbsp flour
- 4 Tbsp Dry Cocoa
- 1/2 cup butter
- 1 can condensed milk
- 1 tsp. vanilla



Instructions:

- Combine dry ingredients in a saucepan and blend them together.
- Add the milk, butter and vanilla and begin to heat, stirring constantly.
- Bring to a boil and boil for 3-5 min.
- When the sauce is thick, remove from heat and serve over ice cream!