

Nana Wolohan's Hot Fudge

1. Melt 2 squares unsweetened chocolate (2oz) in a double boiler with 2 TBL. of butter.
2. Add 1 cup sugar (granulated).  
Let melt all together... stir.
3. Add 3/4 cup evaporated milk  
(I used skim evaporated and it was fine).
4. Stir and cook for 5 minutes,  
but DO NOT BOIL.
5. Remove pan from heat +  
add 1 Tsp. Vanilla
6. Sauce is thin when hot, so  
let cool on top of stove + it

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will thicken  
before serving

