Fudge Sauce

From Ruth Chadwick, January 8, 1980

Ingredients

- 4 squares unsweetened chocolate
- 1 1/2 cups sugar
- 1 can (13 oz) evaporated milk

Instructions

1. Melt chocolate in top of double boiler.
2. Add sugar gradually.
3. Heat evaporated milk to scalding point. Add to chocolate mixture gradually.
4. Cook until slightly thickened.
5. Beat with electric beater to be sure it is smooth and fluffy.

Here's what's cookin' Fudge Sauce *Serves*

Recipe from the kitchen of Ruth Chadwick



4 Squares unsweetened Chocolate
1½ Cups Sugar
1 Can (13oz) evaporated milk

Melt Chocolate in top of double boiler. Add sugar gradually Heat evap. milk to Scalding pt. Add to Choc.

recipecardarchive.com | RCA0005-20260528-0080

mixture gradually. Cook until slightly thickened. I also beat with electric beater to be sure it is smooth & fluffy.

1-8-1980

Happy Cooking!

recipecardarchive.com | RCA0005-20260528-0080