

# Betty's Hot Fudge Sundae Recipe



Uploaded on 19 Jun 2010

In this video, Betty demonstrates how to make a delectable Hot Fudge Sundae. With a fudge sauce comprised of both brown and white sugar, cocoa, and butter, this dessert is chocolate-y and sinfully rich!

Ingredients (A full recipe is given below; I only made  $\frac{1}{2}$  of the recipe in the video):

- 1 cup cocoa
- 2 cups brown sugar (light or dark)
- 1 cup white sugar
- $\frac{1}{8}$  teaspoon salt
- 2 cups water
- 3 tablespoons butter
- 1 teaspoon vanilla extract
- 2 tablespoons cornstarch
- vanilla ice cream, as desired
- whipped topping, chopped nuts, maraschino cherries (optional)

In a large pot, mix together 1 cup cocoa, 2 cups brown sugar, 1 cup white sugar,  $\frac{1}{8}$  teaspoon salt, and 2 tablespoons cornstarch. Add 2 cups water and mix. Place over medium heat, stirring until well-mixed and mixture begins to boil. Reduce heat to low, and cook until mixture reaches 200 degrees on a candy thermometer, or until it thickens to the consistency of thick cream. Remove from heat and add 3 tablespoons butter and 1 teaspoon vanilla. Cool somewhat before serving. When ready to serve, place 2 (or more) scoops vanilla ice cream in a dessert dish. Ladle hot fudge sauce over the top, as desired. You may add whipped topping, chopped nuts, maraschino cherries, etc., if desired. This Hot Fudge Sundae is not diet food; it is quite decadent! You may store leftover hot fudge sauce in a bottle with a screw-on lid for a couple of weeks in the refrigerator.