

Hot Fudge Sauce

Origin: Dorie Greenspan's "Baking: From My Home to Yours"

Yield: 1 1/4 cups

Cooking Time: 5 minutes

Inactive Prep Time: 10 minutes



Ingredients:

- 1/2 stick (4 tablespoons) unsalted butter, cut in to 8 pieces
- 6 ounces bittersweet or semisweet chocolate, finely chopped
- 3/4 cup heavy cream
- 3 tablespoons light corn syrup
- 2 tablespoons granulated sugar
- 1/4 tsp salt

Directions:

Set a heatproof bowl over a saucepan of simmering water put the butter in the bowl, top with the chocolate and heat, stirring once or twice, until the ingredients are melted. Keep the heat very low- you don't want to the mixture to get so hot that the butter and chocolate separate. Transfer the bowl to the counter when the mixture is smooth.

In a small, heavy-bottomed saucepan, stir together the cream, corn syrup, sugar, and salt, then bring to a boil. Boil for one minute and remove the pan from the heat.

Pour about one quarter of the hot cream over the chocolate and, with a rubber spatula and starting in the center of the bowl stir the two mixtures together in ever-widening concentric circles. When it is smooth, pour over the remainder of the cream in two additions, stirring gently until the sauce is shiny and smooth again.

Allow the sauce to cool for about ten minutes before serving.

You can store the sauce in a tightly closed glass jar and keep in the fridge. Before serving, warm the sauce gently in a separate bowl either in the microwave or over a saucepan of simmering water.