



Noreen's Kitchen

Hot Fudge Sauce

Ingredients

- 1, 12 ounce bag milk chocolate chips
- 2 cans (14 ounces) sweetened condensed milk
- ¼ cup butter
- ¼ water
- 2 tablespoons vanilla extract
- ½ teaspoon salt

Step by Step Instructions

Combine sweetened condensed milk, butter, water and chocolate chips in a heavy bottomed saucepan over medium heat.

Monitor closely, stirring often until mixture is smooth and silky and all the ingredients have melted together.

Remove from heat. Add salt and vanilla extract and stir well to combine.

Pour into a glass jar for storage.

Pour warm sauce over ice cream and enjoy.

Remaining sauce should be stored in a closed container in the refrigerator for up to two months. You can remove a portion and heat in the microwave when ready to use.

TIP: Do not heat the entire jar of leftover sauce over and over again because it will become grainy and unpleasant so using only what you need is the best way to go and will make your sauce last much longer.