

makes 1 cup

Fudge Sauce (Cocoa)

$\frac{3}{4}$ c. sugar

3 T cocoa

dash salt

2 T water

6 oz can ($\frac{2}{3}$ c) evap. milk

2 T butter

1 t. vanilla

in pan, combine sugar, cocoa + salt. Stir in water till cocoa is dissolved. Add milk + bring to a boil. Boil for 4 minutes, till sauce thickens, stirring frequently. Remove from heat. Add butter + vanilla. Serve warm or cold.