

## Fudge Sauce

 Gluten Free

READY IN



45 min.

SERVINGS



8

CALORIES



366 kcal

DESSERT

### Ingredients

- ☐ 12 ounces bittersweet chocolate chopped
- ☐ 2 tablespoons plus light
- ☐ 1 cup heavy cream
- ☐ 2 teaspoons vanilla

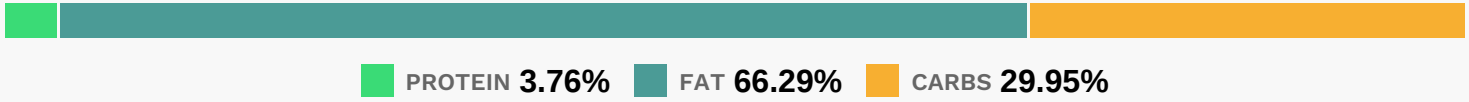
### Equipment

- ☐ sauce pan
- ☐ whisk

## Directions

- ☐
- In a medium saucepan over medium heat, bring the cream and corn syrup to a boil.
- ☐
- Remove from heat and whisk in the chocolate until melted. Stir in the vanilla.
- ☐
- Pour into jars and cool completely before covering or refrigerating (otherwise the sauce will become granular). Keeps up to 1 month in the refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:2.38, Glycemic Load:0.8, Inflammation Score:-5, Nutrition Score:7.6682608192382%

## Nutrients (% of daily need)

Calories: 365.81kcal (18.29%), Fat: 27.04g (41.6%), Saturated Fat: 16.21g (101.32%), Carbohydrates: 27.49g (9.16%), Net Carbohydrates: 24.08g (8.76%), Sugar: 20.83g (23.14%), Cholesterol: 36.17mg (12.06%), Sodium: 15.78mg (0.69%), Alcohol: 0.34g (100%), Alcohol %: 0.55% (100%), Caffeine: 36.57mg (12.19%), Protein: 3.45g (6.9%), Manganese: 0.57mg (28.3%), Copper: 0.53mg (26.73%), Magnesium: 77.1mg (19.28%), Iron: 2.72mg (15.1%), Fiber: 3.4g (13.61%), Phosphorus: 127.88mg (12.79%), Vitamin A: 458.59IU (9.17%), Zinc: 1.22mg (8.16%), Potassium: 270.91mg (7.74%), Selenium: 4.5µg (6.43%), Calcium: 46.83mg (4.68%), Vitamin B2: 0.08mg (4.57%), Vitamin K: 4.01µg (3.82%), Vitamin E: 0.52mg (3.5%), Vitamin D: 0.48µg (3.17%), Vitamin B12: 0.12µg (2.07%), Vitamin B5: 0.2mg (2.04%), Vitamin B3: 0.38mg (1.9%), Vitamin B1: 0.02mg (1.53%), Vitamin B6: 0.03mg (1.26%)