

Hot Fudge Sauce II

 Gluten Free

READY IN



45 min.

SERVINGS



5

CALORIES



1300 kcal

SAUCE

Ingredients

- 1 cup butter
- 4 cups powdered sugar
- 2.7 cups evaporated milk
- 0.1 teaspoon salt
- 2 cups semi chocolate chips
- 1 teaspoon vanilla extract

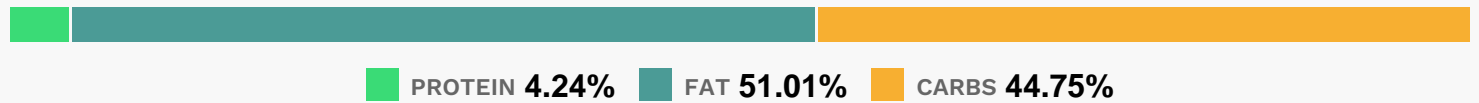
Equipment

- sauce pan

Directions

- In a large saucepan, combine the chocolate chips and butter. Cook and stir over low heat until melted.
- Gradually mix in the sugar and milk. Increase heat to a boil. Cook, stirring constantly, for 8 minutes.
- Remove from heat, and then stir in vanilla and salt.
- Serve warm. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:0.01, Inflammation Score:-8, Nutrition Score:19.571304264276%

Nutrients (% of daily need)

Calories: 1299.58kcal (64.98%), Fat: 74.56g (114.71%), Saturated Fat: 45.37g (283.55%), Carbohydrates: 147.17g (49.06%), Net Carbohydrates: 141.41g (51.42%), Sugar: 133.94g (148.82%), Cholesterol: 140.91mg (46.97%), Sodium: 501.71mg (21.81%), Alcohol: 0.28g (100%), Alcohol %: 0.1% (100%), Caffeine: 61.92mg (20.64%), Protein: 13.95g (27.89%), Manganese: 0.97mg (48.39%), Phosphorus: 470.98mg (47.1%), Copper: 0.93mg (46.37%), Calcium: 407.4mg (40.74%), Magnesium: 159.98mg (40%), Vitamin A: 1491.76IU (29.84%), Vitamin B2: 0.49mg (29.08%), Iron: 4.87mg (27.08%), Potassium: 829.48mg (23.7%), Fiber: 5.76g (23.04%), Zinc: 2.99mg (19.96%), Selenium: 10.17µg (14.53%), Vitamin E: 1.69mg (11.29%), Vitamin B5: 1.12mg (11.24%), Vitamin K: 9.17µg (8.73%), Vitamin B12: 0.42µg (7.03%), Vitamin B1: 0.09mg (5.9%), Vitamin B6: 0.09mg (4.66%), Vitamin B3: 0.89mg (4.43%), Vitamin C: 2.55mg (3.1%), Folate: 12.11µg (3.03%)