



Mr. Pete's Chocolate Fudge Sauce

 **Gluten Free**

READY IN



37 min.

SERVINGS



4

CALORIES



1332 kcal

DESSERT

Ingredients

- 0.8 cup brown sugar
- 0.3 cup butter cut into small pieces
- 1.8 cups heavy cream
- 0.1 teaspoon sea salt
- 2.8 cups semi chocolate chips
- 1 teaspoon vanilla extract

Equipment

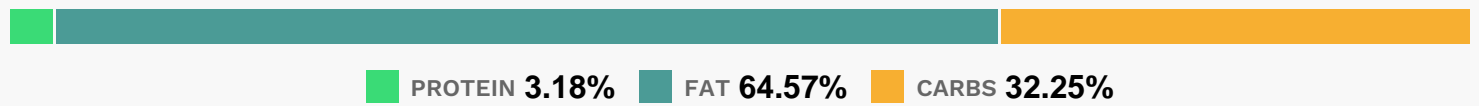
- sauce pan

spatula

Directions

- In a heavy bottomed saucepan over low heat, bring the cream just to a boil then add the brown sugar and stir just until it dissolves.
- Add small pieces of butter until mix until completely melted, then stir in the chocolate chips. Wait 3 to 5 minutes so that chocolate is very soft before folding it in with a spatula. Stir in the salt and vanilla extract and blend until well incorporated.
- Let cool for 15 minutes; it will thicken as it cools.

Nutrition Facts



Properties

Glycemic Index:12.5, Glycemic Load:0, Inflammation Score:-9, Nutrition Score:24.025652273842%

Nutrients (% of daily need)

Calories: 1331.89kcal (66.59%), Fat: 96.5g (148.47%), Saturated Fat: 58.5g (365.65%), Carbohydrates: 108.43g (36.14%), Net Carbohydrates: 98.53g (35.83%), Sugar: 88.62g (98.46%), Cholesterol: 155.59mg (51.86%), Sodium: 216.03mg (9.39%), Alcohol: 0.34g (100%), Alcohol %: 0.15% (100%), Caffeine: 106.43mg (35.47%), Protein: 10.7g (21.4%), Manganese: 1.67mg (83.48%), Copper: 1.58mg (78.8%), Magnesium: 229.21mg (57.3%), Iron: 8.22mg (45.68%), Fiber: 9.9g (39.6%), Vitamin A: 1947.06IU (38.94%), Phosphorus: 387.26mg (38.73%), Potassium: 860.34mg (24.58%), Zinc: 3.56mg (23.7%), Selenium: 14.16µg (20.22%), Calcium: 183.24mg (18.32%), Vitamin B2: 0.26mg (15.42%), Vitamin E: 2.02mg (13.45%), Vitamin K: 13.24µg (12.6%), Vitamin D: 1.67µg (11.11%), Vitamin B5: 0.71mg (7.07%), Vitamin B12: 0.41µg (6.89%), Vitamin B3: 1.16mg (5.8%), Vitamin B6: 0.1mg (4.81%), Vitamin B1: 0.06mg (4.08%), Folate: 5µg (1.25%)