

HOT FUDGE SAUCE

Ingredients:

2 cups milk
1 cup butter
2 cups sugar
4 tbsp. cocoa
1/2 cup flour
2 teaspoons vanilla

Directions:

1. In a saucepan, heat milk and butter.
2. Mix dry ingredients and add to milk and melted butter.
3. Bring to a boil, stirring constantly, until it starts to thicken.
4. Remove from heat and stir in vanilla.
5. Store in refrigerator.

