

# Fudge Sauce Recipe

This recipe is great because it is so versatile. If you have brown sugar, use it, if not use white. Likewise if you have chocolate in your pantry put it in, if not it works brilliantly anyway. Have fun with it and maybe just once pour it over ice-cream, cake, etc if it lasts that long.



Honey Chili Chicken Stir Fry  
11 MINUTES

2 tablespoons butter

1/3 cup sugar (use brown if you have it)

1/4 cup baking cocoa mixed to paste in 1/4 cup boiling water

1 teaspoon vanilla extract if you have it.

Dark cooking chocolate once again if you have it otherwise leave it out

1/2 cup of milk

Use **very** low heat for this one.

Melt butter in the 2lt, add sugar and stir to mix.

Put in the rest of the ingredients.

If you have it, add chocolate then put the cover on for about 2 minutes, that should bring it to the green.

Mix once again and then put the cover on until you are ready to serve.