

Merry Lion Hot Fudge Sauce

*from **In Our Grandmothers' Kitchens***

Ingredients:

1 cup sugar
1/4 cup cocoa
1 tablespoon sweet butter
5 ounces evaporated milk (a small can)
1 teaspoon vanilla

Instructions:

Combine the sugar and cocoa in a saucepan and heat them until they are warm to the touch. (This is the only tricky part of the recipe; make sure you stir them, or they'll burn!)

When they're hot but not melting, add the butter and the evaporated milk. Bring the mixture to a boil and boil for 1 minute.

Remove from heat and stir in the vanilla. You're ready to have a sundae party! Serves 8.