



Eclipse Bittersweet Hot Fudge Sauce

Ingredients

- 2 tablespoons (30 grams) salted butter
- $\frac{2}{3}$ cup (155 ml) heavy whipping cream
- $\frac{1}{2}$ cup (170 grams) Lyle's golden syrup (grocery stores often carry this near the syrups)
- $\frac{1}{4}$ cup (50 grams) packed dark-brown sugar
- $\frac{1}{4}$ cup (20 grams) cocoa powder (Scharfenberger is my favorite)
- $\frac{1}{4}$ teaspoon fine sea salt
- 6 ounces (170 grams) good quality bittersweet chocolate, chopped
- $\frac{1}{2}$ teaspoon pure vanilla extract

Instructions

Wash and dry two empty glass jars (I always use recycled ones) that will each hold a cup of liquid and set aside.

Combine everything except vanilla over medium heat and bring to a simmer. Simmer on low, stirring, for three to five more minutes after everything has melted, then remove from heat and stir in chopped chocolate or chocolate chips. Stir in vanilla.

It's now ready to ladle over ice cream, although it thickens more as it begins to cool, so you could also wait for 15 to 20 minutes before doing so, if it's not too unbearable.

Pour leftovers into a jar or jars and refrigerate. Hot fudge sauce keeps chilled in the fridge at least a month and often two, although it's rare it lasts that long. When cold it resembles thick chocolate ganache. This is the last thing I pack in my suitcase when I go to Belize so that I have something spectacular to eat with the excellent coconut ice cream there.