



Bowdoin Hot Fudge Sauce

Yield: approximately 4 cups

4 oz.	Butter or Margarine
10 oz.	Unsweetened Chocolate
6 c.	Confectioner's Sugar
12 oz.	Evaporated Milk
2 t.	Vanilla

1. Melt butter or margarine with chocolate over lightly boiling water.
2. Mix in sugar and milk.
3. When combined, add vanilla. To prevent grainy texture, be sure to heat sufficiently so sugar crystals melt.
4. If holding, keep warm over low heat to prevent burning.