



Hot Diggety Fudge Sauce

From Mike's personal recipes

- 4 ounces Scharffenberger semisweet chocolate, chopped
- 2 ounces softened unsalted butter (1/2 stick)
- 1/4 cup superfine sugar
- 1/4 cup whipping cream
- 2 Tablespoons hot water
- Pinch of salt
- 1 tablespoon dark rum, Southern Comfort, or Kahlua (or pure vanilla extract)

Combine all the ingredients, except the salt and liquor, in a 2-cup glass measuring cup. Microwave on high for 30 seconds. Stir well. Repeat, until the chocolate is nearly melted, then cook only 10 seconds at a time. BE CAREFUL!! Do not overcook. When mixture is nearly smooth, it is better to finish it by hand; it will retain enough heat to do this. When fudge is completely smooth, stir in the salt and liquor. Serve warm over ice cream or angel food cake. Can be reheated in the microwave. Will keep up to two weeks refrigerated.