

Easy Hot Fudge Sauce

Ingredients

3 Tbsp cornstarch

¼ cup cocoa

¾ cup white sugar

1 cup cold water

1 tsp vanilla

¼ cup butter or margarine

Directions

Mix cornstarch, cocoa, and sugar together in a small, heavy-bottomed saucepan. Stir in water. Cook over medium-low heat until thick. Remove from heat, add vanilla and butter, stir until butter is melted and sauce is smooth. Serve immediately. If you want to decrease the fat just reduce or eliminate the butter used, it doesn't make a huge difference in how great the sauce tastes!