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## Sundae Hot Fudge ♦♦

Sundae Hot Fudge is a classic dessert that is enjoyed by people of all ages. It is typically served over ice cream and topped with whipped cream and a cherry. The hot fudge sauce is rich and decadent, adding a delicious chocolate flavor to the dessert. This recipe is perfect for anyone who loves chocolate and wants to indulge in a sweet treat.

**Recipe Type:** Standard

**Prep Time:** 10 mins

**Cook Time:** 10 mins

**Total Time:** 20 mins

**Recipe Yield:** 200 grams

**Number of Servings:** 4

**Serving Size:** 50 g

### Ingredients

<b>200 g</b>	dark chocolate
<b>100 g</b>	Butter
<b>250 ml</b>	Heavy Cream
<b>100 g</b>	Granulated Sugar
<b>2 tsp</b>	vanilla extract

1 tsp salt

## Directions

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### Step 1

Stove

In a saucepan, melt the dark chocolate and butter over low heat, stirring constantly.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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### Step 2

Stove

Add the heavy cream, granulated sugar, vanilla extract, and salt to the saucepan. Cook over medium heat, stirring constantly, until the mixture is smooth and thickened.

**Prep Time:** 0 mins

**Cook Time:** 5 mins

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### Step 3

Remove the saucepan from heat and let the hot fudge sauce cool slightly before serving.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

Calories: 300 kcal

Fat: 25 g

Protein: 3 g

Carbohydrates: 20 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	2 g	5.26%	8%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	30 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	4 mg	0.4%	0.4%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	10 mg	125%	55.56%
Potassium	100 mg	2.94%	3.85%
Zinc	2 mg	18.18%	25%
Selenium	4 mcg	7.27%	7.27%

## Recipe Attributes

### Seasonality

Fall

### Kitchen Tools

Slow Cooker

Blender

### Nutritional Content

Low Calorie

### Cuisines

Italian

### Diet

Anti-Inflammatory Diet

### Course

Desserts

Drinks

Breads

Snacks

### Cultural

Chinese New Year

Halloween

## Cost

Under \$10

\$30 to \$40

## Demographics

Senior Friendly

Teen Friendly

Pregnancy Safe

Lactation Friendly

Allergy Friendly

Heart Healthy

## Meal Type

Brunch

Supper

## Difficulty Level

Medium

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