

DESSERTS

Hot Fudge Sauce

Thanks, Gina Farley, for this deliciously simple and simply delicious recipe.

1 can (14 oz.) sweetened condensed milk
1/2 square (4 tablespoons) butter
1 pkg. (about 2 cups) chocolate chips

In a double boiler (or one pan that has boiling water and a second pan on top that you cook in, like I do), melt the butter and milk. Add chocolate chips and stir until completely combined.

Serving Suggestion: Hot fudge sundaes, banana splits, brownie sundaes

Caramel Sauce

When I was in college, I subscribed to The Christian Science Monitor newspaper. I really liked their news coverage and this one Amish recipe for apple cake with caramel sauce. (It was published on Wednesday, January 24, but the year didn't make it on my photocopy.)

1 stick of butter
1 cup brown sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
1/2 cup evaporated milk

Melt butter in saucepan. Add brown sugar and salt. Bring to a boil, stirring with a whisk. Remove from heat and whisk in vanilla and milk.

Serving Suggestion: Apple cake, gingerbread cake, or ice cream sundaes