

Orange Fudge Sauce

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Yield: 3 cups

24 ounces bittersweet chocolate,
chopped
1 cup heavy whipping cream
1/4 cup butter
1/4 cup orange juice concentrate,
thawed
2 teaspoons grated orange peel
vanilla ice cream (optional)

In a heavy saucepan, combine the chocolate, cream, butter and orange juice concentrate. Cook and stir over medium-low heat until smooth.

Stir in the orange peel.

Serve warm with ice cream or transfer to covered jars and refrigerate.

Start to Finish Time: 15 minutes

I give my friends a jar of this fudge sauce with a little bag of roasted pecans tied to it. They can make a delicious sundae at home. It's good over pound cake too.

Per Serving (excluding unknown items): 4783 Calories; 510g Fat (80.6% calories from fat); 75g Protein; 200g Carbohydrate; 105g Dietary Fiber; 450mg Cholesterol; 653mg Sodium. Exchanges: 12 Grain(Starch); 4 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 101 1/2 Fat.

Sauces and Condiments

Per Serving Nutritional Analysis

Calories (kcal):	4783	Vitamin B6 (mg):	.5mg
% Calories from Fat:	80.6%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	14.1%	Thiamin B1 (mg):	.5mg
% Calories from Protein:	5.3%	Riboflavin B2 (mg):	1.2mg
Total Fat (g):	510g	Folacin (mcg):	59mcg
Saturated Fat (g):	305g	Niacin (mg):	8mg
Monounsaturated Fat (g):	164g	Caffeine (mg):	1388mg
Polyunsaturated Fat (g):	17g	Alcohol (kcal):	0
Cholesterol (mg):	450mg	% Refused:	0.0%
Carbohydrate (g):	200g	Food Exchanges	
Dietary Fiber (g):	105g	Grain (Starch):	12
Protein (g):	75g	Lean Meat:	4
Sodium (mg):	653mg	Vegetable:	0

Potassium (mg): 5870mg
Calcium (mg): 677mg
Iron (mg): 43mg
Zinc (mg): 28mg
Vitamin C (mg): 7mg
Vitamin A (i.u.): 5916IU
Vitamin A (r.e.): 1501RE

Fruit: 0
Non-Fat Milk: 1/2
Fat: 101 1/2
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 4783 Calories from Fat: 3856

% Daily Values*

Total Fat	510g	785%
Saturated Fat	305g	1526%
Cholesterol	450mg	150%
Sodium	653mg	27%
Total Carbohydrates	200g	67%
Dietary Fiber	105g	419%
Protein	75g	
Vitamin A		118%
Vitamin C		11%
Calcium		68%
Iron		240%

* Percent Daily Values are based on a 2000 calorie diet.