

# Espresso Hot Fudge

50 Gift Ideas  
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**Yield: 2 cups**

*1 cup heavy cream*  
*4 tablespoons butter*  
*1/3 cup brown sugar*  
*1/3 cup corn syrup*  
*1/4 teaspoon Kosher salt*  
*8 ounces chopped*  
*bittersweet chocolate*  
*1/4 cup unsweetened cocoa*  
*powder*  
*2 tablespoons instant*  
*espresso powder*  
*1 tablespoon vanilla*

In a saucepan, bring the heavy cream, butter, brown sugar, corn syrup and Kosher salt to a simmer.

Whisk in the bittersweet chocolate, cocoa powder, espresso powder and vanilla.

Let cool.

Refrigerate up to five days.

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Per Serving (excluding unknown items): 1799 Calories; 137g Fat (65.7% calories from fat); 10g Protein; 152g Carbohydrate; 7g Dietary Fiber; 450mg Cholesterol; 1182mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 27 1/2 Fat; 8 1/2 Other Carbohydrates.