

5-minute Hot Fudge Recipe

Easy 5-minute Hot Fudge sauce is the perfect ice cream sundae topping. Just 3 ingredients and you have an easy chocolate sauce recipe!



★★★★★
4.86 from 505 votes

Cook Time	Total Time
5 mins	5 mins

Course: Dessert Cuisine: American Servings: 2 cups Author: [Dorothy Kern](#) Cost: \$5

Ingredients

- 1 (14 ounce) can (396g) sweetened condensed milk
- 1 cup (170g) semi-sweet chocolate chips
- 2 tablespoons (28g) unsalted butter
- 1 teaspoon vanilla extract

Instructions

1. Add sweetened condensed milk and chocolate chips to a saucepan. Heat over medium heat, stirring constantly, until chocolate chips are melted.
2. Remove from heat and stir in butter and vanilla. Stir until butter is melted.
3. Place hot fudge in a jar. Use while hot.
4. Store leftovers covered in the refrigerator for up to 2 weeks. To reheat: place jar in microwave and heat in 30 second increments, stirring between each, until melted and smooth.

Notes

- This is a very thick sauce - the hotter it is the thinner, but it's hot fudge, not chocolate sauce.
- You can use salted or unsalted butter.
- Leftovers - store in an airtight container in the refrigerator. It will thicken and harden as it cools so heat to thin.

Nutrition

Serving: 1jar | Calories: 1258kcal | Carbohydrates: 155g | Protein: 21g | Fat: 63g | Saturated Fat: 38g | Cholesterol: 103mg | Sodium: 263mg | Potassium: 1247mg | Fiber: 7g | Sugar: 141g | Vitamin A: 925IU | Vitamin C: 5.2mg | Calcium: 619mg | Iron: 6.1mg

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