

3 Ice Cream Sauces



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Recipe by: Laura Vitale

Each serves about 6

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients

For the Hot Fudge:

- 1 cup of Granulated Sugar
- 1/2 cup of unsweetened Cocoa Powder
- 1/2 cup of Butter
- 1 Cup of Heavy Cream
- 1/2 cup of Semisweet Chocolate Chips
- Pinch of Sea Salt

For the Butterscotch:

- 1/4 cup of Unsalted Butter
- 1/2 cup of Dark Brown Sugar
- 1/2 cup of Heavy Cream
- 2 Tbsp of Water
- 1 tsp of Vanilla Extract
- Pinch of Sea Salt

For the Strawberry Sauce:

- 1 lb of Strawberries, chopped
- 1/2 cup of Vanilla Sugar
- 1 tsp of Lemon Juice
- Pinch of Sea Salt

For the hot fudge sauce:

Add the sugar, cocoa powder and cream in a saucepan, bring to a simmer over medium-low heat, cook until the sugar dissolves and the mixture becomes runny (constantly whisking) then start adding the butter and mix until it melts and the sauce becomes nice and smooth. Remove from the heat, stir in the salt and chocolate chips and allow to cool completely before storing. This sauce will keep in the fridge in a covered jar for a couple weeks. Reheat it either in a saucepan or in a microwave when ready to serve.



For the butterscotch:

In a saucepan, add the butter and brown sugar, allow them to melt and bubble away over medium heat for a few minutes, add the cream and water, boil for about 3 minutes, remove from the heat and stir in the vanilla and salt. Store the same as the hot fudge.

For the strawberry sauce:

Add the strawberries and vanilla sugar in a saucepan and cook over medium heat for about 10 minutes. Skim off as much foam as possible, stir in the lemon juice and salt and allow it to cool completely before serving. If you like, strain the sauce and discard the cooked strawberries. This sauce will keep covered in the fridge for about a week. If you discard the strawberries and just store the liquid, it keeps for about 2 weeks.