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## Peppermint Hot Fudge Sauce

Yield: 8 min Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/christmas-pudding-sauce-recipe-brown-sugar

## **Ingredients:**

- 2/3 cup whipping cream or heavy
- 1/2 cup light corn syrup or golden syrup, see Note above
- 1/3 cup dark brown sugar packed
- 1/4 cup unsweetened cocoa powder ideally Dutch-processed
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon table salt
- 6 ounces bittersweet chocolate chopped, or, about 1 cup bittersweet chocolate chips, divided
- 2 tablespoons unsalted butter
- 1/4 teaspoon peppermint extract or to taste
- candy canes Crushed, for serving, optional

## **Nutrition:**

Calories: 260 calories
Carbohydrate: 41 grams
Cholesterol: 20 milligrams

4. Fat: 13 grams5. Fiber: 2 grams6. Protein: 2 grams7. SaturatedFat: 8 grams8. Sodium: 170 milligrams

9. Sugar: 26 grams

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