**Hot Fudge**

*Courtesy of Lisa Clark, Founder & Owner of Petunia’s Pies & Pastries®*

Yield

About 2½ cups

Ingredients

2TB Earth Balance

¼ cup brown sugar

½ cup tapioca syrup

2/3 cup coconut cream

¼ cup cocoa powder

6oz semi-sweet chocolate (chips or chopped)

¼ tsp sea salt

½ tsp vanilla extract

Directions

1. In a saucepan, combine the Earth Balance and brown sugar. Mix and whisk on medium heat until sugar is melted.
2. Add the tapioca syrup, whisk to combine. Add coconut cream and cocoa powder and whisk. Let cook on medium heat until mixture looks melted and smooth, about 1 minute.
3. Stir in chocolate. Mix until melts in completely and mixture looks smooth, glossy and thickens just a bit.
4. Remove from heat. Stir in salt & vanilla extract. Let cool just slightly and enjoy! Note-it will thicken up more as it cools.

Store hot fudge in a jar in the fridge. Before using, heat up a small amount in microwave for 20-30 seconds. Hot fudge will keep for a few months in the fridge. Congrats, you did it!