

## **Honey of a Fudge Sauce**

Yield: 2 ½ cups

### **Ingredients**

½ cup unsalted butter

½ cup cocoa

2 tbsp cornstarch

½ cup unpasteurized local honey

1 cup water

1 cup miniature marshmallows

½ tsp salt

### **Directions**

Melt butter and remove from heat. Mix cocoa with cornstarch and then stir into melted butter. Add honey and water. Heat on medium heat stirring constantly until mixture comes to boil and thickens. Add marshmallows and salt. Stir mixture until marshmallows melt.

Enjoy on ice cream, vanilla cake, or for a fruit dip!