

Whipple-Scrumptious Fudgemallow Delight Sauce



Easy



20 minutes

Ingredients

- 60g dark chocolate
- Chocolate honeycomb bar
- 60g butter
- 80g dark brown sugar
- 150ml double cream
- 8 marshmallows
- Vanilla ice cream (as much as you fancy!)

Method

- 1 Melt dark chocolate, butter, sugar, and cream together in a saucepan on a low heat
- 2 Steadily stir the mixture until all the sugar has dissolved, and then gradually turn up the heat for a further 10 mins – all whilst continually stirring
- 3 Break up your chocolate honeycomb bar into small pieces
- 4 Add the broken chocolate honeycomb bar, along with the marshmallows, to the chocolatey mixture
- 5 Remove from the heat and allow to cool slightly
- 6 Pour over your vanilla ice cream and enjoy!

Source: www.roalddahl.com/create-and-learn/make/revolting-recipes/whipple-scrumptious-fudgemallow-delight



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