

Warm Raspberry Sauce

c/o Marissa Rothkopf Bates

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Makes about 1 1/4 cups sauce

What You'll Need:

1 12-ounce (340 grams) bag frozen raspberries, thawed in the refrigerator

1/4 cup (50 grams) granulated sugar, or to taste

1 to 2 tablespoons eau de vie or Chambord (utterly optional, like only if you're having fancy people over, or don't know what to do with that bottle of raspberry liqueur you bought on vacation)

What You'll Do:

1. Stir together the raspberries and sugar in a small saucepan over medium heat, breaking up the raspberry clusters as you go. When the mixture comes to a simmer (small bubbles appear at the edge of the pot), let it burble away for 2 to 3 minutes until the mixture has released some of its moisture and started to turn syrupy.

(There is a school of thought that adds cornstarch to thicken it. I did not go to that school.)

2. Remove from the heat, stir in any liqueur if using, and let cool slightly.
3. Assemble the sundaes: Remove the lid from the jar of hot fudge sauce and place the jar on a microwave-safe plate (this is to catch drips from overflowing fudge magma). Give the hot fudge a blast of microwaves for 1 minute, then add 30-second blasts until the hot fudge is molten.
4. Pour some hot fudge into the bottom of a bowl or pretty glass. Add scoops of coffee ice cream, then drizzle raspberry sauce and more fudge sauce over the top. Top with whipped cream if desired.