

Butterscotch Sauce

- ½ cup butter
- 1 ½ cups brown sugar
- 1 cup heavy cream
- 1 tablespoon vanilla extract
- ½ teaspoon salt

Method: Melt the butter and sugar in a saucepan over medium heat. Bring to a slow, steady boil and stir for 2-3 minutes or until it looks smooth and not like sand. Stand back a bit and add the heavy whipping cream – look out, because it will sputter quite a bit, but just keep stirring and it will come back together and settle down. Return to a slow, steady boil and cook for 4 minutes, stirring. Add the vanilla and salt. Transfer to jars and cool completely. It will thicken as it cools. Store in the fridge when not in use; reheat in the microwave when needed. Keeps for 2-3 weeks in the fridge.