



Butterscotch Caramel Sauce

Yield: about 3 cups

Ingredients

*5oz butter melted
2c. brown sugar
2T corn syrup
2t. vanilla
2t. scotch
¾ c. heavy whip*

Directions

- 1. Heat clarified butter in a pan till 150-200. Add brown sugar and stir till it dissolves, (it will not completely melt)*
- 2. Add corn syrup and bring to a simmer.*
- 3. Remove from heat, add scotch, vanilla and cream and bring to a boil.*
- 4. Strain and let cool, date, label, and store in the refrigerator for up to one week.*