Rutland, Steady, Cook!

Rosie Makes Jam's Butterscotch Sauce

Ingredients

4oz / 125g Butter, Salted or unsalted, cut into small cubes
6oz / 170g Sugar, Soft Brown
4oz / 125g Sugar, White granulated
10oz / 275g Golden Syrup
8fl oz / 240ml Cream, Double
0.5tsp Vanilla Extract

Method

1. Place the butter and sugars in a medium pan, together with the golden syrup and heat slowly until everything has melted and the sugars have dissolved. Continue to heat for a further 5 mins.

2. Turn off the heat and gradually stir in the cream and vanilla essence. Stir for a further 2-3 mins or until the sauce is absolutely smooth.

3. Pour into sterilised bottles and seal tightly.

This simple buttescotch sauce can be used immediately and served hot or cold - and will keep for several weeks in the fridge!

Great with ice-cream!

Don't forget to share your own
Rosie Makes Jam's Butterscotch Sauce
image on Facebook using
#RutlandSteadyCook

Thank you to:
Rosie Makes Jam
The Old Smithy
Burley