

Brandied Butterscotch Sauce

3 cups packed light brown sugar

1 cup light corn syrup

1/2 cup butter

1/2 cup whipping cream

1 tablespoon brandy or

1 teaspoon brandy flavoring

Heat the brown sugar, syrup and butter to boiling over medium heat, stirring constantly, until sugar is dissolved. Remove from heat and stir in the whipping cream and brandy. Cool slightly, then pour into jars and cover tightly. Refrigerate sauce for up to 3 months. Great served warm over ice cream, or dip apple slices into the gooey goodness...or just lick it off the spoon!

Makes 3 1/2 cups of sauce.

