



### Toffee Sauce

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#### Ingredients:

- 1/2 cup butter
- 2 cups brown sugar
- 1 cup light corn syrup
- 2 Tbs. water
- 1 (14 ounce) can sweetened condensed milk
- 1 tsp. dark rum
- 1 teaspoon vanilla extract

#### Directions:

In a saucier or small saucepan over medium heat, melt the butter. Add the brown sugar, water and salt and bring to a simmer, stirring occasionally, until the sugar is completely dissolved and the liquid thickens slightly, about 8 minutes. Remove from the heat and whisk in the cream and rum.

Return the pan to medium-low heat and cook, stirring occasionally, until the sauce is the consistency of thick syrup, 8 to 10 minutes.

In a medium saucepan over medium heat, melt butter. Stir in brown sugar, corn syrup, water and condensed milk. Cook and stir until the sugar is completely dissolved and slightly thickened. Remove from heat and stir in vanilla and rum extracts.



Adapted from Williams-Sonoma