

Homemade Alfredo Sauce

by Jamie @ Love Bakes Good Cakes

Prep Time: 5 minutes

Cook Time: 10 minutes

Yield: 4 servings

Ingredients

- ¼ cup (4 tbsp. or ½ stick) butter
- 1 cup heavy cream
- 2 cloves garlic, minced
- 1½ cup freshly grated Parmesan cheese

Instructions

1. Melt the butter in a saucepan over medium-low heat. Add the heavy cream and allow to simmer for 5-7 minutes. Add the garlic and Parmesan and whisk continuously until the cheese is completely melted.
2. Use in your favorite recipe or serve with cooked pasta of your choice.