

Grandma's Butter "Rum" Sauce

Makes approx. 1 1/2 cups Sauce

Ingredients:

1/2 cup brown Sugar
1/2 cup white Sugar
1 1/2 cups corn syrup, (light or dark)
1/2 tsp. salt
1/2 cup light cream or half and half
1/4 cup butter
1 tsp. vanilla
1 tsp. rum flavoring

Directions:

In a saucepan over medium heat add brown sugar, white sugar, corn syrup and salt.
Blend till well mixed, and stir frequently till comes just to a boil.

Remove from heat.

add butter, vanilla, and rum flavor

when butter is mostly melted, add in the cream last.

Serve immediately, warm.