

Maple Butterscotch Sauce

Courtesy of *In Our Grandmothers' Kitchens*

Ingredients:

1/2 cup (1 stick) sweet butter
1/2 cup brown sugar, firmly packed
1 pinch salt
1/2 cup maple syrup
1/2 cup heavy cream

Instructions:

In a 2-quart saucepan over medium heat melt the butter, stirring constantly. Add the brown sugar and stir until it melts. Continue to stir or whisk as the mixture comes to a boil. Boil for 2 minutes, stirring constantly.

Whisk in the maple syrup. The mixture will look a little weird at first, but it will come together eventually! Return the mixture to a boil, whisking constantly, and boil it (still whisking!) until it coats a spoon. This took about 3 minutes on my weird electric stove.

Remove the pan from the heat and whisk in the cream. Let the sauce cool slightly before serving it with ice cream. (You may also let it cool to room temperature and then refrigerate it until you are ready to use it. At that point warm it slightly in the microwave.)

Makes just over 1-1/2 cups.