

Butterscotch Sauce

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Butterscotch Sauce recipe

Ingredients & Quantities

- 60g of Margarine
- 30g of Dark Brown Sugar
- 60g of Golden Syrup
- 1/4 of a tin of Evaporated Milk

Method

1. Melt the margarine, syrup and sugar in a saucepan, stirring continuously until the mixture starts to caramelize.
2. Cool slightly. Once cooled, lightly beat in the evaporated milk until it has thickened slightly.
3. Put in the fridge to keep cold.