

# Rich Caramel Sauce

## Ingredients

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1 c Brown Sugar  
1 1/2 t cornstarch  
1 c light cream  
1/4 c butter  
1 t Vanilla

## Instructions

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Combine the brown sugar and cornstarch in the top of a double boiler. Gradually add the cream and stir until the sugar is dissolved. Place over simmering water.

Add the butter and cook, stirring constantly, until the mixture is smooth and thickens slightly. Cook for a few minutes longer, stirring often, about 10 minutes in all.

Remove from the heat and stir in the vanilla and brandy. Serve hot over steamed pudding. Yields about 2 cups sauce.

From the Book "Canadian Christmas Cooking" by Ros  
Murray

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