

BUTTERSCOTCH SAUCE

Ingredients

1. 2 1/4 c. sugar
2. 1 1/2 c. light Karo
3. 1 c. whipping cream
4. 1/2 c. half and half
5. 3/4 tsp. salt
6. 3/4 c. butter
7. (Note additions in instructions.)

Instructions

1. Mix all above ingredients.
2. Cook until 230 degrees on thermometer.
3. Add an additional 1 cup whipping cream and 1/2 cup half and half.
4. Cook until 220 degrees.
5. Take off stove.
6. Then add 9 tablespoons half and half, and 3/4 teaspoon vanilla.