

# Easy Homemade Salted Butterscotch Sauce

(Makes approx. 200g)

## Notes

- **Non-stick cookware is not designed to handle extreme heat.** As boiling sugar reaches such a high temperature, I don't advise using them to make this sauce as it can cause damage to the non-stick surface.
- It's important to **make sure the sugar has completely melted in step 1** before moving onto step 2, otherwise the sauce will be grainy.
- The butterscotch sauce thickens significantly as it cools so **it's important to not over-boil it or you'll end up with chewy butterscotch** rather than a pourable sauce.
- **Don't refrigerate until it has completely cooled** to room temperature or it will become grainy.
- Keep refrigerated for up to 2 weeks in a sealed container.
- The sauce may need to be warmed for a few seconds in the microwave to make it a pourable consistency.



## Ingredients

- 50g unsalted butter
- 150g light or dark brown sugar
- 150g full fat cream
- 10g (2 tsp) vanilla extract
- 1 teaspoon flaky salt (if using granulated sea salt only use a few pinches of salt or to taste)

## Method

1. Add the butter, brown sugar and cream to a medium heavy-based saucepan (**not non-stick**) and stir with a rubber spatula over a low heat for approx. 5 minutes, or until the sugar has completely melted. You may need to reduce the temperature as you cook it so it doesn't heat up too much before the sugar has melted.

2. Once the sugar has completely melted, raise the temperature slightly to the point where the mixture is bubbling gently over the surface scraping down the sides occasionally, and simmer it for 3 minutes. (The butterscotch will increase in temperature on its own as it heats so you may need to turn it down to stop it from burning.)
3. Remove the mixture from the heat and stir until smooth and all the bubbles have disappeared. Stir in the vanilla extract and allow to cool for a few minutes, then add the salt stirring through well.
4. Allow to cool at room temperature completely.

The salted butterscotch sauce is now ready to be used immediately or transferred to a sealed container and stored in the fridge for up to 2 weeks.

💡 Try this butterscotch sauce drizzled over my **Easy Apple Crumble** or these **Gingerbread Cupcakes**