

**Dessert**

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## **Rummy Raisin Drizzle**

Rachael Ray

Every Day with Rachael Ray Magazine - May 2012

**1/2 cup raisins**

**1/4 cup dark rum, warmed**

**1 stick (4 oz) butter**

**1 cup dark brown sugar, packed**

**1 cup heavy brown**

**pinch salt**

Soak the raisins in the rum until soft, 10 minutes. Drain and reserve the rum.

In a medium saucepan, melt the butter and sugar over medium-high heat.

Add the raisins, cream and salt. Bring to a boil.

Lower the heat and simmer, whisking until the sauce thickens slightly.

Remove from the heat and stir in the reserved rum.

Drizzle over pound cake, ice cream or poached pears.

Yield: 2 cups

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Per Serving (excluding unknown items): 1986 Calories; 92g Fat (43.0% calories from fat); 3g Protein; 271g Carbohydrate; 3g Dietary Fiber; 248mg Cholesterol; 1032mg Sodium. Exchanges: 4 Fruit; 18 1/2 Fat; 14 1/2 Other Carbohydrates.