
Apple-Brandy Caramel Sauce

The Essential Southern Living Cookbook

Preparation Time: 10 minutes

Start to Finish Time: 25 minutes

1/2 cup firmly packed light brown sugar

1/4 cup butter

1/4 cup heavy cream

pinch table salt

1 tablespoon apple brandy

1 tablespoon powdered sugar

In a small saucepan over medium heat, bring the brown sugar, butter, heavy cream and salt to a boil, stirring constantly.

Boil, stirring constantly, for 1 minute. Remove from the heat.

Stir in the apple brandy. Whisk in one tablespoon of powdered sugar.

Cool for 15 minutes before serving.

Yield: 2/3 cup

Condiments, Sauces

Per Serving (excluding unknown items): 1054 Calories; 68g Fat (56.5% calories from fat); 2g Protein; 116g Carbohydrate; 0g Dietary Fiber; 206mg Cholesterol; 534mg Sodium. Exchanges: 0 Non-Fat Milk; 13 1/2 Fat; 7 1/2 Other Carbohydrates.