

Peanut Butter Sauce

Musa Wedemeyer

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Yield: 2 cups

1 cup sugar

*1 tablespoon light corn
syrup*

1/4 teaspoon salt

3/4 cup milk

6 tablespoons peanut butter

1/4 teaspoon vanilla

In a double boiler, mix the sugar, corn syrup, salt and milk. Cook over low heat until thickened, stirring constantly.

Add the peanut butter and blend.

Remove from the heat. Add the vanilla when cool.

Serve over ice cream.

Per Serving (excluding unknown items): 1521 Calories; 55g Fat (31.3% calories from fat); 30g Protein; 243g Carbohydrate; 6g Dietary Fiber; 25mg Cholesterol; 1101mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 1/2 Non-Fat Milk; 9 Fat; 14 1/2 Other Carbohydrates.