

Butterscotch Sauce

*The Woman's Auxiliary of Olivet Episcopal Church (Virginia Cookery - Past and Present)
The Good Cook Sauces - Time-Life Books*

1 1/2 cups brown sugar
2/3 cup light corn syrup
1/3 cup water
4 tablespoons butter
1/2 teaspoon vanilla extract
6 tablespoons heavy cream

In a saucepan, combine the brown sugar, corn syrup, water and butter. Cook until the mixture has the consistency of heavy cream.

Cool. Then add the vanilla extract and the cream. If the sauce is too thick, add a little more cream.

This rich sauce is suitable as a topping for cakes, profiteroles or eclairs as well as for ice cream. The sauce is good either hot or cold.

Per Serving (excluding unknown items): 2149 Calories; 79g Fat (31.7% calories from fat); 2g Protein; 381g Carbohydrate; 0g Dietary Fiber; 247mg Cholesterol; 851mg Sodium. Exchanges: 1/2 Non-Fat Milk; 16 Fat; 25 Other Carbohydrates.

Sauces and Condiments

Per Serving Nutritional Analysis

Calories (kcal):	2149	Vitamin B6 (mg):	.1mg
% Calories from Fat:	31.7%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	67.9%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	0.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	79g	Folacin (mcg):	7mcg
Saturated Fat (g):	49g	Niacin (mg):	trace
Monounsaturated Fat (g):	23g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	6
Cholesterol (mg):	247mg	% Refuse:	n n%
Carbohydrate (g):	381g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	851mg	Vegetable:	0
Potassium (mg):	843mg	Fruit:	0
Calcium (mg):	264mg	Non-Fat Milk:	1/2
Iron (mg):	4mg	Fat:	16

Zinc (mg): 1mg
 Vitamin C (mg): 1mg
 Vitamin A (i.u.): 3046IU
 Vitamin A (r.e.): 805RE

Other Carbohydrates: 25

Nutrition Facts

Amount Per Serving

Calories 2149 Calories from Fat: 681

% Daily Values*

Total Fat	79g	122%
Saturated Fat	49g	246%
Cholesterol	247mg	82%
Sodium	851mg	35%
Total Carbohydrates	381g	127%
Dietary Fiber	0g	0%
Protein	2g	
<hr/>		
Vitamin A		61%
Vitamin C		1%
Calcium		26%
Iron		24%

* Percent Daily Values are based on a 2000 calorie diet.