

## **Toffee Sauce**

Hedy Goldsmith, Executive Pastry Chef, Michael's Genuine  
Palm Beach Post

**3/4 cup dark brown sugar, packed**  
**5 tablespoons unsalted butter, cut into four pieces**  
**1/3 cup heavy cream**  
**3 tablespoons single-malt scotch**  
**1/2 teaspoon pure vanilla extract**  
**1/4 teaspoon Kosher salt**

In a medium saucepan, combine the brown sugar and butter.

Cook over low heat, stirring occasionally, until the butter is melted and the sugar is dissolved, about 3 to 4 minutes.

Increase the heat to medium-high and bring to a full boil.

Slide the pan from the heat. Add the cream, scotch, vanilla extract and salt. Whisk until well blended.

Give the sauce a taste and add a pinch or two more of salt, if needed.

Use immediately or set aside until completely cool. Cover and refrigerate up to two weeks.

To serve, reheat gently in a double boiler. Do not overheat, or the sauce will separate.

Yield: 1 cup

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Per Serving (excluding unknown items): 1399 Calories; 87g Fat (54.1% calories from fat); 2g Protein; 163g Carbohydrate; 0g Dietary Fiber; 263mg Cholesterol; 572mg Sodium. Exchanges: 0 Non-Fat Milk; 17 1/2 Fat; 10 1/2 Other Carbohydrates.