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# Toffee Ice Cream Sauce

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1 1/2 cups sugar**  
**1 cup evaporated milk**  
**1/4 cup butter**  
**1/4 cup light Karo syrup**  
**pinch salt**  
**1/2 cup crushed Heath candy bars**

In a saucepan, combine the sugar, milk, butter, Karo syrup and salt.

Boil for 1 minute.

Remove from the heat and stir in the candy.

Warm the Toffee Ice Cream Sauce when serving.

Yield: 8 to 10 servings

## **Dessert**

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*Per Serving (excluding unknown items): 2137 Calories; 65g Fat (26.5% calories from fat); 18g Protein; 388g Carbohydrate; 0g Dietary Fiber; 198mg Cholesterol; 837mg Sodium. Exchanges: 2 Non-Fat Milk; 12 1/2 Fat; 24 1/2 Other Carbohydrates.*