
Loaded Butterscotch Sundaes

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1 stick butter
1 cup dark brown sugar
1 cup heavy cream
1 teaspoon Kosher salt
1 teaspoon vanilla bean paste
blondies
rum raisin ice cream
chopped cashews

In a medium saucepan over medium heat, melt the butter. Whisk in the brown sugar, heavy cream and Kosher salt. Bring to a boil. Reduce the heat and simmer, stirring, until thickened, 5 to 10 minutes.

Remove from the heat. Stir in the vanilla bean paste.

Make sundaes with blondies, rum raisin ice cream, the butterscotch sauce and chopped cashews.

Dessert

Per Serving (excluding unknown items): 2461 Calories; 180g Fat (64.1% calories from fat); 6g Protein; 221g Carbohydrate; 0g Dietary Fiber; 575mg Cholesterol; 2992mg Sodium. Exchanges: 1/2 Non-Fat Milk; 36 Fat; 14 1/2 Other Carbohydrates.