

Spiced Liqueur Sauce

1/2 cup of brown sugar, firmly packed

1/2 butter

1/2 cup whipping cream

1/2 teaspoon of cinnamon or pumpkin spice

2 tablespoons your choice of liqueur or brandy (Don't cheap out on either!)

Combine brown sugar, butter, whipping cream and spice in a saucepan and cook over medium heat.

Heat and stir until sugar is dissolved and the butter is melted.

Bring to a boil. Gently boil, without stirring, for about 5 minutes. It will thicken up a bit.

Remove from heat. Stir in liqueur or brandy and let stand for 10 minutes. It will continue to thicken as it cools.

Serve warm over bread pudding or any favourite cake.

Helpful Hints

- 1 Make the day before. Store in fridge and reheat just before serving.
- 2 Leftovers, if you have any, can be kept in the fridge for a day or two.

