

## Butter Toffee Sauce

Prep time 5 min   Cook time approx. 10 min

Ingredients:

Stick of butter

Dark brown sugar (I use Muscovado sugar)

Agave nectar

White sugar

Heavy cream

Add to a saucepan – ½ stick butter, ½ cup Agave, ½ cup white sugar, ½ cup dark brown sugar.

Bring this mixture to a boil – DO NOT stir! You may swirl the pan to help combine ingredients, but stirring can cause crystallization of the toffee.

Once sugar mixture is melted together and bubbling, remove from heat and add 2-3 Tbs. of heavy cream. Quickly whisk cream into toffee sauce and put back on the burner. Reduce heat and let simmer for several more minutes, until sauce thickly coats the back of a spoon. Remove from heat and cool. Sauce will thicken quite a bit upon cooling.

This sauce is great for bread pudding or ice cream (or both!), and will keep very nicely in a jar in the fridge for months (if it lasts that long!).