



Butterscotch Sauce

40g Butter or margarine
25ml Golden syrup
125ml Cream

Method:

In a small saucepan, melt together butter, syrup and 25ml cream over a low heat. Bring slowly to the boil. Boil for 2 minutes stirring with the WHISK. Remove from heat and cool. Whip remaining cream, with the BEATER, and fold into cold sauce.