



Easy Butterscotch Sauce

Fun fact: Butterscotch sauce is made with brown sugar, while traditional caramel sauce is made with white sugar.

Yields 2 Cups

INGREDIENTS:

- 8 Tbsp., 1 stick, unsalted butter
- 1 cup packed dark brown sugar
- 1 cup heavy cream
- 1 tsp. salt
- 1 tsp. vanilla bean paste or vanilla extract



This homemade, creamy, and foolproof butterscotch sauce is a quick and easy alternative to store-bought versions, offering rich flavor without additives or preservatives. Ready in just 15 minutes with only a few ingredients—be sure to use a medium, heavy-bottomed saucepan, as the mixture will bubble and increase in volume when cream is added. The sauce thickens as it cools but can be easily reheated on the stovetop or in the microwave. Add 1–2 tablespoons of whiskey or cognac for a little kick. It's a delicious topping drizzled over cakes, gelato, tarts, pies, and so much more!

INSTRUCTIONS:

1. Melt the butter in a medium heavy-bottomed saucepan (not nonstick) over medium heat.
2. Add the sugar, cream and salt, and whisk until combined.
3. Bring the mixture to a boil, then reduce the heat and simmer, stirring occasionally, until smooth and thickened, about 5-10 minutes. At first the butter and brown sugar may seem to be separated but it will come together as it cooks.
4. Remove from heat and stir in vanilla and liquor, if using. The sauce will thicken as it cools.
5. Transfer the sauce to an airtight glass jar and cool completely before placing it in the refrigerator. Serve cold, or reheat on the stovetop or in the microwave for about 30 seconds.
6. Sprinkle with a dash of flaky sea salt, such as Maldon when serving.
7. Store in refrigerator up to 2 months.