Butterscotch Sauce

Brown sugar and golden syrup give this sauce its toffee flavour. Pour it warm over ice cream and watch it thicken against the cold.



MAKES ABOUT 275 ML · SERVES 8 / HEAVY SAUCEPAN AND JUG

Prep 5 min · Cook 8–10 min · Cool 10 min

Ingredients

30 g unsalted butter, diced
150 g soft brown sugar
20 ml golden syrup and 15 ml water
140 ml pouring cream (about 35% fat)
½ tsp vanilla extract

At the bench

1. Melt gently
Put the butter, sugar, golden syrup and water in a saucepan. Stir over low heat until the sugar is dissolved.

2. Boil briefly
Bring to a steady boil and leave it to bubble for about 2 minutes, until it smells of toffee.

3. Add the cream
Take the pan off the heat. Gradually stir in the warm cream, then the vanilla. Let the sauce settle and cool before pouring.

KOOK'S SECRET

Put a little sauce on a cold saucer. Give it a moment, then tilt the saucer to see how it will run over ice cream.

Butterscotch Sauce

The full method

01 **Warm the cream**
Warm the cream in a small pan or microwave-safe jug until steaming at the edges. Set beside the stove.

02 **Dissolve the sugar**
Put the butter, brown sugar, golden syrup and water in a medium heavy saucepan. Stir over low heat for 3–5 minutes until the butter melts and the mixture looks glossy. Press out any lumps of brown sugar with the spoon.

03 **Build the flavour**
Raise the heat to medium and bring to a steady boil. Let it bubble without stirring for about 2 minutes, until the sauce smells of toffee. Take the pan off the heat.

04 **Finish the sauce**
Stand back and add the warm cream a little at a time, stirring with a long-handled spoon. It will bubble up. If any lumps form, stir gently over low heat until smooth. Take off the heat and stir in the vanilla.

05 **Let it settle**
Cool for about 10 minutes for a warm pouring sauce. For a cold sauce, transfer to a heatproof container, cool and refrigerate. Rewarm gently, stirring in a teaspoon of water if needed.

FROM MARK'S KITCHEN

Use a saucepan with room to spare. The surface rises quickly when the cream goes in, even after you take the pan off the heat.