

Toffee Sauce

Printed from Birthday Recipes at <http://www.birthdayrecipes.co.uk/>

This yummy sauce is perfect with most of our cake recipes. Make it ahead of time and heat it up just before serving.

Ingredients:

120g brown sugar
120g butter
100ml double cream

Directions:

1. Melt the butter and the sugar until melted and dissolved but not burned.
2. Stir in the cream and heat until gently bubbling. Remove from the heat.
3. Either spoon over cakes warm or cold.

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