

# Betty's Hot Butterscotch Sundae Recipe



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In this video, Betty demonstrates how to make a luscious and refreshing Hot Butterscotch Sundae. The hot butterscotch sauce is composed of mainly of milk, brown sugar, and butter. Ladled the sauce over vanilla ice cream, and you have a great summertime treat!

Ingredients (for full recipe):

- 1 ¼ cups milk
- 2 tablespoons cornstarch
- ¼ teaspoon salt
- ¼ cup light corn syrup
- 1 cup packed dark brown sugar
- 2 tablespoons butter
- vanilla ice cream

In a saucepan, blend 2 tablespoons cornstarch and ¼ teaspoon salt into 1 ¼ cups milk. Stir in ¼ cup light corn syrup. Cook and stir over medium heat until mixture thickens and bubbles. Reduce heat to low and cook 2 minutes more, stirring occasionally. Remove from heat. Stir in 1 cup brown sugar and 2 tablespoons butter. Serve warm over vanilla ice cream. Store remaining sauce in screw-top jar. Serve chilled, or reheat to use. This makes about 1 ¾ cups of hot butterscotch heaven! Enjoy!!! --Betty