

# Butterscotch sauce

Veg

## Ingredients

- 50g/2oz butter
- 50g/2oz soft brown sugar
- 50g/2oz golden syrup
- vanilla pod, split
- lemon juice (approx 1/3 lemon)
- 75ml/2½fl oz double cream

## Preparation method

1. Place the butter, brown sugar, golden syrup and vanilla pod in a small saucepan. Bring to a gentle simmer.
2. Remove from the heat and add the lemon juice to taste.
3. Stir in the double cream.
4. Remove the vanilla pod before serving