

# Caramel sauce



**DRIZZLE THIS STICKY SAUCE OVER YOUR FAVOURITE DESSERT.**

## INGREDIENTS

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- 100 g butter or margarine
- 250 ml (1 cup) light brown sugar
- 250 ml (1 cup) fresh cream
- 15 ml (1 Tbsp) golden syrup
- 5 ml (1 tsp) fresh lemon juice

## METHOD

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1. Place butter and sugar in a heavy-based saucepan and bring to the boil. Reduce heat and simmer, stirring until most of the sugar has melted.
2. Add cream, golden syrup and lemon juice and boil for a few minutes. Serve warm.