



# SO EASY! STICKY TOFFEE SAUCE

This delicious sauce is a real treat on ice cream, cheesecake, drizzled over warm sponge cake, and of course, classic sticky toffee pudding!

The recipe easily doubles up for an extra dollop of indulgence!

## INGREDIENTS

- 150g brown sugar
- 150g Netherend salted butter
- 150ml Mawley double cream



## METHOD

1. place all the ingredients into a pan over a low - medium heat and stir until smooth and slightly thickened.
2. Remove from the heat and cool. Once cooled the sauce can be stored in an airtight container for up to 3 months in the fridge (but I guarantee it won't hang around that long!)