

COUNTDOWN^{TO} CHRISTMAS

Redcastle Rum Sauce



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Redcastle Rum Sauce

Serves 4

INGREDIENTS

50g unsalted butter

80g light brown sugar

300ml double cream

2 tbsps treacle

A few drops of vanilla extract

50ml Redcastle Spiced Rum

1. Heat the sugar, butter and half the double cream in a pan on a gentle heat.
2. Stir until the sugar dissolves.
3. Turn up the heat and add the vanilla extract, rum and treacle.
4. Simmer for 2 to 3 minutes until you have a rich caramel coloured sauce.
5. Take the pan off the heat and stir in the rest of the cream.

Drench your sticky toffee pudding with the sauce, and serve with vanilla ice cream.

The perfect Christmas Day pudding!