



## CARMEL SAUCE

- 1 Cup Sugar
- 1 Tablespoon Cold Water
- 1 1/3 Cups Hot Water
- 1 Tablespoon Corn Starch
- 1 Tablespoon Butter
- 1 Teaspoon Vanilla

## DIRECTIONS

1. Place the sugar and cold water in a pan and stir until the resulting sirup is a clear brown, but no so dark as caramel.
2. Add the hot water and stir until the whole is well blended.
3. Add the corn starch mixed with a little cold water and boil for five minutes.
4. Continue cooking over hot water for 15 minutes, stirring all the time.
5. Beat in the butter and vanilla.