



## BUTTERSCOTCHES

- 6 Cups Light Brown Sugar
- 2 Cups Water
- Pinch Cream of Tartar
- 1 1/2 Cups Butter, Melted
- 2 Teaspoons Lemon Extract

## DIRECTIONS

1. Place the sugar and water in a large saucepan and heat, stirring occasionally until the boiling point is reached.
2. Add the cream of tartar.
3. Cover and allow to boil for 10 minutes.
4. Remove the cover and cook to 310 degrees.
5. Add the melted butter and lemon extract and remove from heat when blended into the sirup.
6. Pour into a buttered pan.
7. When cold, cut with buttered scissors into small pieces.
8. Wrap in wax paper.