



PREP: 10 min
COOK: 15 min
SERVES: 4-6

Buttered Rum Gingerbread Sauce

This heady, vanilla-spiced caramel rum sauce makes a wonderful handmade gift. Serve over ice cream or with gingerbread and coffee at the end of a long merry day.

Ingredients

1 cup (220g) firmly packed brown sugar
115g butter
Pinch salt
395g can sweetened condensed milk
¼ cup (60ml) dark rum
2 tsp Queen Vanilla Bean Paste
1 tsp ground ginger

Method

STEP 1

Combine brown sugar, butter, salt and condensed milk in a medium saucepan. Stirring constantly, bring to the boil and reduce to a simmer to cook until all sugar is dissolved. Add vanilla, cinnamon and ginger, stir until well combined. Remove sauce from heat and stir in rum. Mix until well combined.

STEP 2

Pour sauce into sterilised glass jars and store in the refrigerator for up to 4 weeks.

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