

## CINNAMON-RUM SAUCE

### **INGREDIENTS**

1 cup (2 sticks) unsalted butter  
1 cup (packed) dark brown sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/4 cup dark rum  
1 tablespoon vanilla extract

### **DIRECTIONS**

1. Melt unsalted butter in heavy medium saucepan over medium-low heat.
2. Add dark brown sugar, ground cinnamon, and salt and whisk until sugar is dissolved and mixture is bubbling and smooth, about 6 minutes.
3. Remove from heat. Whisk in dark rum and vanilla extract. Serve warm.

### **NOTES**

1. Cinnamon-Rum Sauce can be prepared 2 days ahead.
2. Cover and refrigerate.
3. Rewarm over low heat, whisking occasionally, before serving.
4. \*\*\*\* I FOUND 1/4 CUP OF RUM WAY TOO MUCH. SINCE IT IS ADDED LAST, I SUGGEST YOU ADD IT TO TASTE, ONE TABLESPOON AT A TIME. \*\*\*\*