

BUTTERSCOTCH SAUCE

1 cup brown sugar
1 tablespoon cornstarch
2 cups water
4 tablespoons butter
2 teaspoons vanilla

Mix sugar and cornstarch in saucepan. Add water, then butter. Bring to a boil. Stir constantly until sauce is thick and clear. Remove from heat and add vanilla. Serve hot over ice cream or plain cake.

Grandma Boulet