

Brown Sugar Sauce – Taylor Family

2 T butter

2 T flour

$\frac{1}{4}$ t salt

$\frac{1}{2}$ c brown sugar

1 c boiling water

1 t vanilla

☺ brandy

1. Melt butter in saucepan
2. Add flour & salt. Stir until smooth.
3. Add sugar. Cook over low heat until blended and lightly brown (2-3 minutes)
4. Add water. Boil, stirring, until thick & smooth.
5. Add vanilla.
6. Serve hot.

Yield: 1 $\frac{1}{4}$ cup