

# Butterscotch

## Ingredients

- 206 g. light brown sugar
- 2 fl. oz. water
- 84 g. golden cane syrup
- 1/8 tsp. cream of tartar
- 4 fl. oz. cream, room temp, not ultra-pasteurized
- 1/4 tsp. soy sauce, no cheap imitators please
- 58 g. European higher fat salted butter, room temp
- 1/8-1/4 tsp. sea salt

## Directions:

Prep your 8"x8" by lining with parchment.

Make sure the butter is room temp and cut into tablespoons.

Bring your cream to room temp, as well, and add the soy sauce to it.

The brown sugar, rice syrup, water, and cream of tartar all go into a high-sided saucepan on high heat to dissolve. You can stir – but only while the sugar is dissolving and not in a vigorous manner. Once the sugar dissolves, place a lid on the pot for 5 minutes.

Remove the lid and insert your candy thermometer. **DO NOT STIR.** Lower heat to med or med-high. **DO NOT WALK AWAY.** I like the temp to come to 290-300 Fahrenheit. I know a lot of recipes call for 340, but I think it is too bitter to take. Watch it and listen to you nose! Your nose knows. If it smells like cooked sugar getting dark and looks like it is getting too dark – act quickly and move on to the next step regardless of the lies your thermometer is telling you.

Remove pan from heat for 2 minutes. Then add cream. It will bubble violently as it mixes into the hot sugar. **BE CAREFUL.** Stir the cream in. When it seems well mixed, add the tablespoons of butter. Stir lightly and return to medium heat.

Cook until the temperature has return to 255 Fahrenheit.

Pour into your prepped pan. After 30 minutes cooling, add the sea salt. Let butterscotch cool for at least 3 hours.

At this point, the butterscotch is yours to enjoy in any way you like. As I said my favorite is to place it right in between two layers of fresh brownie. :) Enjoy! (This makes a layer of butterscotch that is approx 3/8" thick. You can easily double this recipe and use the same pan for them to set up.