



# Honey Almond Brickle Sauce

## INGREDIENTS

- 2 Tablespoons butter
- 1/4 cup honey
- 2/3 cup slivered almonds
- scant 1/4 teaspoon salt
- 6 Tablespoons cream

## DIRECTIONS

Melt the butter and honey in a heavy-bottomed saucepan over a medium high heat. Add the almonds and stir constantly for about 5 to 6 minutes. The mixture will darken to a rich, golden brown caramel. Do not overcook or leave unattended, as the mixture will burn easily.

Remove the mixture from the flame and, still stirring, add the salt and stir the cream in slowly. The mixture will sputter and steam. Use a long handled spoon and keep face and hands away to scalding. Pour the sauce into a bowl and allow to cool.

Note: For easy cleanup, add about one inch of water to the pan and bring to simmer for about 5 minutes. The caramel will loosen and clean off easily.

## SERVING SUGGESTIONS

To serve, spoon the Honey Almond Brickle over the Honey ice cream, or warm it for a hot sundae treat.

Alternatively, fold the Honey Almond Brickle sauce into homemade ice cream as you are packing it for the freezer. Be sure the sauce has cooled to room temperature or chill it briefly. Work quickly, drizzling the sauce over the ice cream as you pack it. Do not overmix. Place in the freezer for several hours or overnight. Do not fold the brickle sauce into the ice cream while in the machine. The sauce will clump up and the butter may separate.