

# Rum Caramel Sauce w/Spiced Fruit



Make sure to warm the sauce after refrigeration or it will be too thick

About 1c sauce

- |                                |                               |
|--------------------------------|-------------------------------|
| 1c sugar                       | 2 pears, peeled, cored, diced |
| 3/4c butter                    | 2 bananas, peeled, sliced     |
| 1/2c cream                     | 2c sliced strawberries        |
| 2T dark rum                    | 2t apple pie spice            |
| 2 apples, peeled, cored, diced |                               |

Place sugar in large, heavy stock pot and heat on medium~high heat. When sugar begins to melt, stir with whisk or wooden spoon. As soon as sugar is melted and comes to a boil, stop stirring.

Whisk in butter and continue whisking until it is completely melted. Remove pot from heat and slowly pour cream into pot, whisking all the time. Be careful! When you add the cream, the hot sugar will bubble up. Whisk until sauce is smooth and then whisk in rum.

Pour into heavy glass container and allow to cool to room temperature. Cover tightly and store in refrigerator for up to 10 days. Reheat sauce to thick before serving.

Mix fruit and apple pie spice in large bowl and allow to sit at room temperature up to 30 minutes. Serve warmed sauce over spiced fruit.

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**Debbie Spangler ~ Certified Personal Chef**

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