

## Sweet Liqueur Dessert Sauces

### Brandy Butter

- 150 g powdered sugar
  - 113 g unsalted butter, room temperature
  - 2 T brandy, rum or other alcohol, or 1 T lemon or orange juice
  - 1 tsp grated lemon or orange peel
1. Beat all ingredients together in a medium bowl.
  2. Use a very small ice cream scoop to form balls, place on a waxed paper- or parchment-lined baking sheet and refrigerate; you can also spread the sauce into small candy molds and refrigerate or freeze--pop out of molds about a half hour before serving.
  3. Garnish with mint, cloves, or citrus peel strips.



### Bourbon Sauce

- 50 g sugar
  - 65 g light corn syrup
  - 57 g butter
  - 60 ml bourbon
1. In a small pan, preferably non-stick, combine the **sugar, corn syrup** and **butter** over **medium heat**.
  2. Bring to a simmer, **cook 1 minute** stirring constantly.
  3. Remove from heat and stir in the **bourbon**.
  4. Serve on warm gingerbread.

