

Butterscotch Hard Shell Ice Cream Sauce by Lynn's Recipes



Lynn demonstrates how to make a Butterscotch Hard Shell Ice Cream Sauce that is delicious over ice cream. It hardens over the ice cream, similar to the type found in the grocery store.

Ingredients:

- 1 cup butterscotch chips
- ¼ cup butter, cubed
- 3 Tablespoons evaporated milk

In a heavy saucepan, combine butterscotch chips, butter and milk. Cook and stir over low heat until chips are melted and the mixture is smooth. Serve warm over ice cream (sauce will harden). Refrigerate any leftovers. Sauce can be reheated in the microwave. Yield: 1 cup

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