

Butterscotch Fondue

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Learn to make your own caramelized butterscotch in this vintage fondue recipe. Ripe, buttery fruits like pears and bananas work best in this creamy dipping sauce.

Ingredients:

$\frac{3}{4}$ cup brown sugar
 $\frac{1}{4}$ cup butter
 $\frac{1}{4}$ cup honey
1 (14-ounce) can evaporated milk
 $\frac{1}{4}$ cup chopped, unsalted peanuts
6 teaspoons cornstarch
2 tablespoons water
Fresh pear, apple, and banana, for serving
Popcorn pieces, for serving

Directions:

- 1) In a medium pot, combine sugar, butter, and honey over medium heat; cook until mixture begins to bubble, stirring gently. Boil 1 minute, stirring.
- 2) Add evaporated milk; cook 3 to 4 minutes, until sauce is bubbling. Add chopped peanuts; stir.
- 3) In a small bowl, whisk together cornstarch and water. Add to milk mixture and heat until thickened, stirring. Transfer to fondue pot and keep warm. Serve with speared pear, apple, banana, and popcorn.