



### **Mama's Caramel Sauce**

In a 2 quart saucepan, put 2 cups packed brown sugar and 4 tablespoons cornstarch and mix until combined. Add 1 1/3 cups blend cream (or coffee cream) and 1 cup water, ½ cup corn syrup. Bring just to a boil and keep on a simmer boil for 4 minutes. Add 3 tablespoons butter and 2 tsp. vanilla. Great on ice cream, cakes, desserts – the best sauce ever! Will keep in fridge for up to 2 weeks.



### **Mama's Chocolate Sauce**

2 cups white sugar, 3 ½ tablespoons cornstarch – mix well together and add ½ cup cocoa and ½ tsp. salt. Mix well. Add 3 cups boiling water, and bring to a boil and simmer for 4 minutes. Add ¼ cup butter and 1 tsp. vanilla. Great for ice cream topping, cake topping, or to make chocolate milk. Will keep in fridge for up to 2 weeks.