

HONEY-PECAN BUTTERSCOTCH SAUCE

Ingredients

- 1 cup firmly packed light brown sugar
- 1/2 cup butter
- 1/4 cup milk
- 1/4 cup honey
- 3/4 cup coarsely chopped toasted pecans

Instructions

1. Bring light brown sugar, butter, milk, and honey to a boil in a medium saucepan over medium-high heat, stirring constantly
2. Boil, stirring constantly, 2 minutes.
3. Remove from heat, and cool 30 minutes.
4. Stir in coarsely chopped toasted pecans.
5. Serve over hot apple pie topped with vanilla ice cream.

