

Bourbon Sauce for Apple Spice Cake

- 1 cup brown sugar
- 2 Tbsp corn starch
- 1/4 tsp salt
- 1 ½ cups boiling water
- 4 Tbsp butter
- 1 tsp vanilla
- ½ cup Bourbon

In a small saucepan mix brown sugar, corn starch and salt. Add boiling water and cook over low heat for 5 minutes or until thick stirring occasionally.

Remove from heat and add butter. Stir till melted. Add vanilla and Bourbon. Serve warm over cake.