

# Maple Butter Rum Sauce

The perfect sauce to smother our Cinnamon Raisin Bread Pudding in.

Created by Elemental Bread Company

## INGREDIENTS

¼ Cup Maple Syrup  
¼ Cup Unsalted Butter (½ stick)  
¼ Cup Heavy Whipping Cream  
⅛ t Salt  
1 Egg Yolk, (2 for extra thick sauce)  
1 T Rum  
½ t Vanilla Extract

### NOTES:

Sauce will thicken slightly as it cools.

Feel free to add an extra dash of rum, but it will result in a thinner sauce. You might want to use the second egg yolk if you are going to use more rum.

Use any rum, except clear. Dark, gold, spiced and even coconut should taste good in this sauce.

## STEPS

1. Melt butter, syrup, cream and salt in a small saucepan. Whisk to combine. Bring to a light simmer.
2. Meanwhile, add the egg yolk in a bowl (large enough to hold syrup mixture).
3. As soon as the syrup mixture has begun to simmer, remove from the heat. Slowly add the syrup mixture into the egg yolk bowl, a little at a time, while whisking the egg mixture constantly.
4. Once fully combined, transfer back into the pan and return to a medium low heat. Whisk constantly until thickened. It should leave a clean path on the back of a spoon when you run your finger across the spoon. It will be a thin caramel consistency.
5. When thickened remove from the heat and add rum and vanilla. Stir to combine. Use as desired.

