



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Spiced Apple & Pecan Toffee Sauce

Ingredients

- ½ c dark brown sugar, or piloncillo
- ¼ c unsalted butter (1/2 stick)
- 2 tbsp apple cider or unsweetened apple juice
- ¼ c heavy cream
- 1 tbsp molasses or honey
- 1 tsp vanilla extract
- Salt, to taste
- ¼ tsp pumpkin spice
- Smoked paprika, to taste
- 2 tbsp finely chopped toasted pecans, optional

Allergies: Dairy, Nuts, Capsaicin

Directions

In a saucepan over medium heat, combine brown sugar, butter, and apple cider. Stir gently until everything's dissolved and melted, then bring the mixture to a gentle simmer.

Lower the heat, and slowly whisk the heavy cream in. Add vanilla, molasses or honey, salt and spices and cook for another 2-3 minutes or until thickened.

Stir in pecans and drizzle over a variety of desserts like toffee pudding, bread pudding, cookies, sheet cake, and more!

You can store in the fridge for up to 2 weeks in a sealed jar. Reheat gently with a splash of cream or apple cider to make it pourable.