

## **Caramel Sauce**

1 cup firmly packed light brown sugar

1/2 cup butter

1/4 cup heavy, whipping cream

1/4 cup honey

Combine all ingredients in medium saucepan.

Bring to a boil over medium high heat, stirring constantly.

Boil, stirring constantly, 2 more minutes.

Remove from heat and cool 15 minutes.

If desired, stir in an appropriate amount of chopped nuts.

Serve warm.