



## Brown Sauce for Plum Pudding

Servings: **1.25 cup**

Serves 8 Calories: 86 or 102 (with rum) Weight Watchers Points: 2.5 or 3.25 (with rum)

---

### Ingredients

2 tablespoon butter  
2 tablespoon flour  
1/4 teaspoon salt  
1/2 cup lightly packed brown sugar  
1 cup boiling water  
1 teaspoon vanilla  
1/4 cup rum (optional)

---

### Directions

Melt butter in sauce pan, add flour and salt, stir until smooth. Add brown sugar, cook, stirring constantly, until mixture bubbles and is lightly browned. Remove from heat and blend in boiling water. Return to heat and bring to a boil. Add vanilla.

If desired a 1/4 cup rum.

---

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/1175029/brown-sauce-for-plum-pudding/>