Caramel Coffee Sauce
1/2 cup sauce

The best sauce in the book! Will bring out the best everywhere you add it and it takes only seconds to prepare.

1/4 cup firmly packed dark brown sugar
1/4 cup heavy cream
3 tablespoons brewed espresso or Basic Concentrated Coffee (page 000)
1 tablespoon butter

Combine the sugar, cream and coffee in a small saucepan. Bring to a boil and cook, mixing continuously, for 30 seconds to 1 minute. Turn off the heat, add the butter, mix, and set aside to cool.

Salsa de Café y Caramelo
1/2 taza de salsa

¼ taza bien apretada de azúcar morena oscura
¼ taza de crema espesa
3 cucharadas de café expreso (súper concentrado)

1. Ponga el azúcar morena en una pequeña cacerola a fuego moderado, añada la crema y cocine por unos 3 minutos. Agregue el café y cocine durante 1 minuto adicional.
2. Deje enfriar.