

DESSERT

Vanilla Ice Cream with Bourbon Butterscotch Sauce

14 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
12 min	5 min	7 min	3	\$0.98	599 kcal



You can never have too many dessert recipes, so give Vanillan Ice Cream with Bourbon Butterscotch Sauce a try. For 98 cents per serving, this recipe covers 5% of your daily requirements of vitamins and minerals. One portion of this dish contains approximately 4g of protein, 37g of fat, and a total o...

Ingredients

- ☐ 1 tablespoon bourbon
- ☐ 2 tablespoons corn syrup
- ☐ ½ cup light brown sugar
- ☐ 3 servings Good quality vanilla ice cream, for serving
- ☐ ½ stick butter
- ☐ ½ cup heavy cream
- ☐ 1 pinch Big of salt

Method

- 1

Add the butter, sugar, corn syrup and heavy cream to a medium-size saucepan and cook while stirring over medium heat for 5 to 7 minutes.
- 2

Once the butterscotch appears syrupy and thick, remove the saucepan from the heat and carefully stir in the bourbon. (It will sputter and boil when you do this.) Stir in a big pinch of salt and let cool slightly before serving.
- 3

Serve the butterscotch over good vanilla ice cream.

Nutrition per serving			
	599	4 g	37 g
	KCAL	PROTEIN	FAT
			64 g
			CARBS
Saturated Fat			23.3 g · 146% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			62 g · 69% of daily needs
Sodium			217 mg · 9% of daily needs
Cholesterol			114 mg · 38% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/vanilla-ice-cream-with-bourbon-butterscotch-sauce-142580