



Espresso Sauce

Serves 4

Ingredients:

- 22 oz. (3 cups) Granulated Sugar
- 3/5 oz. (3 Tbs.) Instant Espresso Powder
- 12 oz. (1 1/2 cups) Boiling Water
- 1 tsp. Lemon Zest

Directions:

1. In a heavy saucepan over low heat, cook the sugar, stirring slowly, until melted and golden. Continue cooking the caramel, swirling the pan but not stirring, until deep golden in color. Remove from heat.
2. Mix the espresso powder with the boiling water and lemon zest. Add the mixture to the caramel, carefully as the caramel will bubble up and steam vigorously.
3. Return to the stove and cook over low heat until the caramel has dissolved and the sauce is smooth. Remove from heat and let cool before serving.