

BUTTERSCOTCH SAUCEMakes 1 2/3 cups (400 mL)*

1 1/4 cups (300 mL) dark brown sugar
 1/2 cup (125 mL) unsalted **butter**
 1/2 cup (125 mL) **whipping cream**

In small sauce pot, over medium heat, stir brown sugar and butter until butter melts. Whisk in cream and stir until sugar dissolves and sauce is smooth.

PUMPKIN BREAD PUDDING*Makes 12 servings*

2 cups (500 mL) **milk**
 1 can (540 mL) pure pumpkin
 1 cup (250 mL) brown sugar
 2 eggs
 1 1/2 tsp (7 mL) EACH pumpkin pie spice, ground
 cinnamon and vanilla extract
 10 cups (2.5 L) cubed whole wheat bread
 1/2 cup (125 mL) golden raisins
 1 recipe butterscotch sauce*

Preheat oven to 350°F/180°C. In large bowl, whisk milk, pumpkin, brown sugar, eggs, spices and vanilla. Fold in bread cubes. Stir in raisins. Transfer mixture to greased 9x13 inch baking dish. Let stand 15 minutes. Bake 40 minutes or until a toothpick inserted into the centre comes out clean. Serve warm and drizzle with butterscotch sauce.

Serve with: Crown Royal Black (Whiskey, Canada) served straight up or Guinness Draught (Beer, Ireland)

BUTTERSCOTCH TART

****For recipe visit www.foodmanitoba.ca**

Serve with: Bushmills Single Malt 10 Year (Irish Whiskey) served on the rocks or The Singleton Single Malt 12 Year (Scotch Whisky) served on the rocks.

BUTTERSCOTCH SWIRL ICE CREAM CAKE*Makes 10-12 servings*

4 L vanilla **ice cream**
 1 3/4 cups (425 mL) Oreo® baking crumbs
 1/2 cup (125 mL) unsalted **butter**, melted
 2 cups (500 mL) semi-sweet chocolate chips
 2 cups (500 mL) **whipping cream**
 2 Tbsp (25 mL) unsalted **butter**
 1 cup (250 mL) butterscotch sauce*
 2 Skor® bars, crushed

While preparing other cake layers, remove ice cream from the freezer and allow to soften. Preheat oven to 325°F/160°C. Mix cookie crumbs and butter; press evenly onto bottom of 10-inch springform pan; bake for 8 minutes. Meanwhile, place chocolate chips in medium heatproof bowl; set aside. In small sauce pot, bring cream to a simmer. Pour hot cream over chocolate and let stand 5 minutes. Add butter and stir until smooth. Pour chocolate sauce over cookie base and let cool in freezer. Once fudge has completely cooled, transfer ice cream to very large mixing bowl and beat with an electric mixer to further soften. Pour 1/3 of ice cream evenly over fudge and drizzle 1/3 of butterscotch over ice cream; repeat two more times. Top with crushed Skor® bar. Freeze 8 hours.

Serve with: Serve with: Bulleit Bourbon (Whiskey, USA) served on the rocks or Kilkeny Irish Cream Ale (Beer, Ireland)