



Grandma's Cumberland Rum Butter

Sarah's servings: 2 Ramekins, Sarah's skill: Easy

Ingredients

225g Dark Brown Sugar
145 ml Dark Rum
225g Butter
1/2 tsp Grated Nutmeg

Method

- Put the sugar in a bowl and add the rum and mix, then leave to soak in.
- Melt the butter slowly and do not allow it to foam.
- Pour the butter into the sugar mixture and mix until fully incorporated.
- Add the nutmeg and stir again.
- Allow to cool for 10 minutes.
- Transfer to ramekin(s) or a small bowl and cover with cling film and refrigerate or freeze.