



SAUCES FOR THE ORIGINAL HORTON'S BERMUDA BLACK RUM CAKE

ISLAND SEA SALT CARAMEL SAUCE

Ingredients

1 c granulated sugar

¼ c water

¾ c whipping cream

3 ½ t unsalted butter

1 t kosher salt

METHOD

Combine sugar and water over medium to low heat until sugar dissolves. Increase heat and bring to the boil but do NOT stir. Allow mixture to boil till syrup turns a deep amber color in about 5 minutes.

Remove syrup from heat and carefully whisk in heavy cream. The mixture will bubble. Stir in unsalted butter and salt. Transfer caramel to a dish. Serve warm with The Original Horton's Bermuda Black Rum cake with a dollop of 'Heavenly Whipped Cream'.

HEAVENLY WHIPPED CREAM

1 pint whipping cream

1 t pure vanilla extract

1 T confectioner's (castor) sugar

METHOD

Use very cold cream for good volume. Whip by hand or electric mixer until soft peaks form. Add sugar and vanilla and continue whipping to desired thickness.

CAUTION: Do not overmix when using electric mixer or cream will turn to butter.