

Salted Caramel Coconut Sauce

The perfect dessert sauce to enjoy over cakes, tarts, ice cream, sauteed bananas or fresh fruit.

1 (32 oz. bag) Butter Sauce 1/2 Cup Powdered Sugar

2 Cups Coconut Flakes, sweetened 1 Tablespoon Sea Salt Flakes, coarse

1 Cup Caramel Sauce 2 Teaspoons Vanilla Extract

Directions: In a sauce pan, combine all ingredients in a large saucepan over medium heat and serve.

Yield: 24 servings