

PUMPKIN MAPLE WALNUT DESSERT SAUCE – PAM GORMLEY

1 Cup light brown sugar, packed
1 Cup granulated sugar
¼ Cup pure Maine maple syrup
¼ Cup unsalted butter
½ Cup canned pumpkin puree
½ Cup heavy cream
1 tsp. pumpkin pie spice
¼ tsp. salt
1 Cup walnuts, chopped

Put all ingredients except the walnuts into a pot and bring to medium heat. Stir until melted, and simmer for 10 minutes. Add walnuts and stir. Best if heated and served over ice cream.