







## Cinnamon Rum Sauce

Disney's Animal Kingdom Lodge

Boma

### Ingredients







-  2 quarts + 2 cups Heavy Cream
-  1 Gallon Brown Sugar
-  1 cup Spiced Rum
-  1 cup Cinnamon, Ground
-  8 pounds Butter
-  1 ½ tsp Iodized Salt

### Directions

1. In small steam kettle, melt butter, then add brown sugar, salt and cinnamon, cook for 5 minutes stirring constantly.
2. Remove from heat and place in 3-gallon container
3. Stir in rum, then heavy cream until incorporated.
4. Cover, wrap and refrigerate.
5. Serve it warm.

### ALTERNATE RECIPE

### Ingredients

-  1 cup (2 sticks) unsalted butter
-  1 cup (packed) dark brown sugar
-  1 tsp ground cinnamon
-  1/4 tsp salt
-  1/4 cup dark rum
-  1 tbsp. vanilla extract

### Directions

1. Melt unsalted butter in heavy medium saucepan over medium-low heat.
2. Add dark brown sugar, ground cinnamon, and salt and whisk until sugar is dissolved and mixture is bubbling and smooth, about 6 minutes.
3. Remove from heat. Whisk in dark rum and vanilla extract.
4. Serve warm.

