

Vanilla Dessert Sauce

Yield: about 24 (1-oz) servings

Pour this creamy and amazing sauce over bread pudding or chocolate cake.

Ingredients	Measure		Nutrition per Serving	
	24 - 1 oz			
Unsalted butter	1½ oz (3 Tbsp)		Calories	40
Water	2¼ cups		Total Fat g	2
Med-Diet® Low Sodium Cream Soup Base	3½ oz (¾ cup)		Saturated Fat g	1
Sugar	3 oz (6 Tbsp)		Cholesterol mg	5
Grated nutmeg	to taste		Sodium mg	15
Vanilla extract	1 oz (2 Tbsp)		Carbohydrate g	5
			Fiber g	0
			Sugar g	4
			Protein g	0

Preparation

1. In saucepan, melt butter. Add water, soup base, sugar and nutmeg; whisk until blended. Cook, whisking frequently, until sauce is thickened and 165°F.
2. Stir vanilla into sauce.

Product Information

Product	Case Pack	Yield	Product Code
Med-Diet® Low Sodium Cream Soup Base	6 – 14 oz	6 gal	K9212