



# Honey Butter Sauce

*Delicious served on Eli's Original Plain Cheesecake*

## I n g r e d i e n t s :

1 cup honey  
½ cup granulated sugar  
½ cup heavy cream  
1 tbsp. cornstarch  
½ tsp. ground cardamom  
½ tsp. ground cinnamon  
1 tbsp. unsalted butter, chilled

## P r e p a r a t i o n :

In a clean, dry bowl, combine cornstarch, sugar, cinnamon, and cardamom until evenly mixed. In a small saucepan combine sugar mixture, cream and honey; bring mixture to a boil stirring continuously; cook for 1 minute longer then remove from heat. Whisk in butter until melted, and serve. Delicious served warm or cold. Store refrigerated in an airtight container for up to 1 week