



## Creamy Vanilla Dipping Sauce

By Erin Fletter

**Prep Time / Cook Time / Serves -**

### Equipment

- Kitchen knife (if using vanilla pod)
- Small saucepan
- Liquid measuring cup
- Dry measuring cups
- Measuring spoons
- Whisk

### Ingredients

Creamy Vanilla Dipping Sauce

- 1 vanilla pod OR 2 tsp vanilla extract
- 2 C heavy whipping cream (sub dairy-free whipping cream or full-fat canned coconut milk)
- 1/4 C sugar
- 1 pinch salt
- 1 T unsalted butter (omit if allergic)

### Food Allergen Substitutions

Creamy Vanilla Dipping Sauce

**Dairy:** For Dipping Sauce, substitute dairy-free whipping cream or full-fat canned coconut milk for whipping cream, and omit butter.

# Instructions

## Creamy Vanilla Dipping Sauce

### split + scrape + measure

Split **1 vanilla pod** down the middle lengthwise with a knife (adults should do this!). Hold the pod at one end and, using the back of your knife (or kids could use a spoon to do this carefully!), scrape the seeds from the pod and add them to a small saucepan. Alternatively, use **2 teaspoons of vanilla extract**. Next, measure **2 cups of heavy whipping cream**, **1/4 cup sugar**, and **1 pinch of salt**, then add them to your saucepan.

### simmer + whisk + melt

Simmer ingredients together over low heat for about 3 to 5 minutes until the sauce has thickened and reduced a bit. Then turn off the heat and immediately add **1 tablespoon of butter** to the pan. Whisk until the butter melts. Set sauce aside until Levivot Winter Fruit Fritters (see recipe) are finished baking, then serve with fritters for dipping! Reserve **1/4 cup of Creamy Vanilla Dipping Sauce** for Very Vanilla Floats (see recipe)!