**Butterscotch Ice Cream Topping** 

2/3 cup packed brown sugar

1 egg yolk

1/3 cup corn syrup

¼ cup water

¼ cup butter cubed

½ cup chopped pecans

Heat the sugar, egg yolk, syrup, water and butter on low in a saucepan until it thickens and is around 180 degrees.

Remove from heat. Serve over vanilla ice cream, add some sliced bananas and chopped pecans and whamo~