

Hard Sauce

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Added by [Ree](#) on November 14, 2010 in [Desserts](#), [Frosting/Icing](#)

Prep Time 5 Minutes	Servings 8	Difficulty Easy
Cook Time		

Ingredients

- 1 stick (1/2 Cup) Softened (not Room Temperature) Butter
- 1-½ cup Powdered Sugar
- 2 Tablespoons Whiskey, More Or Less To Taste

Preparation Instructions

Beat butter in mixer with paddle attachment until fluffy. Add powdered sugar gradually until incorporated, scraping sides of the bowl twice during the process. Add whiskey and beat again, scraping the bowl to make sure everything gets mixed together.

Spoon into a bowl and serve, or keep in the fridge (it will last for days covered in plastic wrap) until you need it. NOTE: The hard sauce will harden in the fridge, so be sure to remove it at least a couple of hours before you want to serve. Hard sauce should be smooth and easily spooned onto desserts.

Serve on warm pie. Yum!