

Grand Marnier Hard Sauce

Category: Dessert

Servings:

Rating: 10

Source:

Description:

Ingredients:

butter, unsalted	1 cup
powdered sugar	3 cup sifted
!Grand Marnier	1/4 cup
legg yolk	1

Instructions:

Cream butter and sugar in a food processor until light and fluffy, about 1 minute. Add Grand Marnier and yolk and process until smooth. Transfer to a serving bowl and refrigerate until firm. Bring to room temperature before serving. Makes about 2 cups.