

AMAZING CARAMEL SAUCE

INGREDIENTS:

- ❖ Brown sugar (packed) 1 Cup
- ❖ Heavy cream 12 Cup
- ❖ Butter 4 TBSP
- ❖ Sea salt pinch
- ❖ Vanilla extract 1 TBSP

METHOD:

1. Melt butter in pot,
2. Mix in brown sugar, cream, and salt.
3. Cook over medium-low heat and whisk gently for about 7 minutes (longer if you doubled).
4. I remove the pot from the heat, add vanilla and return to cook for another minute or so to thicken a bit more.
5. Take it off the stove and pour into a jar then pop it into the fridge.
6. VOILA you're done!

This recipe is good for an Ice-cream topping, dipping apples, makes a really good but VERY gooey caramel corn ~ if you like your coffee try putting about a tablespoon of this instead of cream or sugar in your coffee.

YIELD:

1 ½ Cups (although I usually double it but its just as easy to only make a half batch)

