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Caramel Sauce

September 7 2020

Ingredients

Sauce Ingredients

- 1 cup of sugar
- 6 TBSP salted butter
- 1/2 cup heavy cream, room temperature (microwave if needed)
- 1/2 cup water
- 1 tsp vanilla extract

Equipment

- tall, heavy bottomed sauce pan
- pint mason jar and lid

Method

1. Add sugar and water to sauce pan and melt over medium high heat. Swirl to combine but do not stir.
2. Cook the liquefied sugar until it reaches desired depth of color. Blonde or honey colored will result in a mild, sweet caramel while a deep amber will produce a rich bitter-edged caramel. Leave room for some carry-over.
3. Remove pan from heat and add butter stirring to combine. Return to heat if needed to combine mixture thoroughly.
4. Remove pan from heat and add heavy cream. IMPORTANT: this mixture will bubble and produce steam; be careful of burns. Stir to combine. If sauce is chunky return to heat until bubbling stirring constantly. Chunks will melt back into mixture.
5. Remove from heat and cool slightly. Add vanilla extract and stir to combine.
6. Pour finished sauce into clean, warm mason jar. Store in the fridge.
7. Serve warm on apples, stir into hot chocolate, or add to baked goods.

Notes

Clean out the pan with slices of apple for a “waste-not” treat. Original recipe link:
<https://smittenkitchen.com/2008/10/paris-a-deep-dark-salted-butter-caramel-sauce/>

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

Permanent link:

https://wiki.cookie mountain.org/doku.php?id=recipes:caramel_sauce&rev=1599944084

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