

SALTED CARAMEL SAUCE

1 cup granulated sugar
6 tbsp. unsalted butter, cut up into pieces
½ cup heavy cream
1 tsp. vanilla
1 tsp. salt

1. Heat the sugar in a sauce pan over medium heat and stir with rubber spatula until sugar is liquefied and amber in color.
2. Once sugar is completely melted, add butter and stir until dissolved.
3. Slowly add in heavy cream and heat for one minute. Remove from heat and add vanilla and salt.

Serves 6

**Make sure the caramel sauce is covered tightly and store it for up to 1 month in the refrigerator. Warm the caramel up for a few seconds before using in a recipe. This caramel is good at room temperature for a day if you are gifting it. You can freeze the salted caramel too for up to 3 months. Thaw in the refrigerator or at room temperature, then warm up before using.