

Caramel Sauce

SIMPLE RECIPE

Ingredients

- 2 cups cane sugar
- 12 TBS Salted butter
- 1 cup heavy cream

Directions

1. Heat sugar over medium heat, stirring constantly until it's melted. Don't let it burn
2. Stir in butter
3. Stir in cream until full mixed.
4. Let sit for 10 minutes off heat
5. Use immediately or store in a glass jar in the refrigerator. Will thicken when cold.

Notes

Makes a delicious apple dip or caramel apples. Great in lattes or on ice cream!!
Enjoy!!

