

MORTON & BASSETT SPICES®

Caramel Sauce



- 1 cup white granulated sugar
- 1/4 cup water
- 6 tablespoons butter, in pieces
- 1/2 cup heavy cream
- 1 teaspoon Morton & Bassett Pure Vanilla Extract
- 1/4 teaspoon salt

In a pot, add sugar and water. Gently stir and set on the stove over medium heat. Once the sugar and water begin to bubble, after 4-5 minutes, allow it to deepen in color. When bubbling, you can gently swirl the mixture, careful to not let it go up the sides of the pot, but don't stir it. Add in butter when the color has deepened into a honey or amber color and quickly whisk. Remove from heat and whisk in heavy cream until fully incorporated. Add M&B Pure Vanilla Extract and salt, whisk, and allow to cool before transferring to a storage container. Use to top ice cream, in morning lattes, to dip fruit in, and so much more.

Servings: 6 | Time: 15 minutes



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