

## Salted Caramel Butterscotch Sauce

**Serves 2**

*Prep time: 10 minutes*

*Cooking time: 15 minutes*

### Ingredients

200g sugar

120g cream

90g butter

30g water

1 - 1 ½ tsp [Suölo Reduced Sodium Sea Salt](#)

### Method

1. In an oversized pan (the mixture will bubble a lot when you add the cream) make a dry caramel by adding a small amount of sugar to a pan on a high heat, as the sugar melts, add more sugar and gently stir or move the pan around until the new sugar has melted. Then add more sugar a little bit at a time until all of your sugar is melted and a golden brown colour. If the sugar is going brown too quickly turn the heat down.
2. Add the cream, butter and salt over a low heat until everything is bound together and no sugar crystals are left. You can add water during this stage or after to loosen the sauce.
3. Allow to cool and you can enjoy your salted caramel sauce with berries and fruits or on desserts.