

Easy Caramel Sauce

Poetry & Pies

total time: 10-15 minutes

yields: about 1½ cups

Ingredients

- 1 cup (200g) granulated sugar
- 4 tablespoons (56g) unsalted butter, room temperature
- ⅓ cup (80g) heavy whipping cream, room temperature
- a few pinches sea salt, to taste*
- 1 tablespoon (13g) pure vanilla extract (optional)



Instructions

1. Set a heavy bottomed, medium sized saucepan over medium heat. Make sure it has high enough sides for the caramel to bubble up when you add the butter and cream. If your stove is like mine and tends to run a little hot, start between medium-low and medium (I like to be on number 4 out of 10).
2. Sprinkle just a thin layer of sugar into the pan and let it melt. Once it's fully melted, you can stir it up a bit before adding another thin layer of sugar. Be sure to do at least 5-6 additions of sugar so the bottom doesn't burn (if you're trying to melt too thick a layer of sugar, the bottom will burn before the rest does).
3. Once all the sugar is melted, continue cooking and stirring until it reaches a deep golden amber color. This is mostly up to personal preference. The darker it is, the thicker the sauce will be.
4. Once the color is good, remove from heat and whisk in the butter, one tablespoon at a time. It will bubble and hiss as you do this.
5. While whisking quickly, pour in the heavy cream then salt. Whisk until smooth and well-combined.
6. If using right away, allow it to cool for 10-15 minutes (or fully, depending on what you're using it in). If not using right away, pour into an airtight container, such as a mason jar, then refrigerate until ready to use.

7. Reheat caramel by microwaving at half power in 30 second intervals or by placing the container in a cup of steaming hot water (but do not submerge—ensure the water can't seep in through the seal) until desired consistency.

Enjoy!

Caramel should be stored in an airtight container in the fridge. It will last at least a month, depending on your fridge and how well-sealed the container is.

**If you want a salted caramel, use up to 1 teaspoon sea salt. Otherwise, a few pinches is fine.*