



Makes: 1 1/4 cups
Total Time: 30 minutes

Salted Caramel Sauce

- 1 cup sugar
- 6 tbsps butter, room temperature
- 1/2 cup cream
- 1 tsp sea salt

In a heavy bottomed small sauce pan, heat the sugar on medium low heat until it's completely melted. The sugar will start to form clumps before melting slowly. This will take approximately 5-7 minutes. I use a wooden spoon to stir the sugar often (not constantly, as the sugar needs to have contact with the bottom of the pan in order to melt). Once it begins to melt, chunks of crystallized sugar will remain. I help them along by breaking them up so they will melt quicker. Be patient and keep an eye on it to make sure it does not burn. This entire process could take 15-20 minutes.

Once melted, whisk in a few pieces of the butter. The mixture will violently bubble. You're doing it right. The butter will initially separate from the sugar but by whisking it for a few seconds, it should come together. Continue until all of the butter is incorporated.

Next, pour in the heavy cream and sea salt. Stir until everything is combined. This is where you need to keep stirring until the clumps smooth out. Once smooth, simmer for one minute. Pour into small bowl or cup and allow to cool completely before using.

Chef's Note:

Caramel can be stored in an air tight container in the fridge for 1 month or in the freezer for 3 months.

It is possible to double or triple this recipe but be aware that it will take quite a bit longer to melt the sugar. Ideally, make a single batch at a time.