



Apple Cider Salted Caramel Sauce

Makes: 2 cups

Prep Time: 5 minutes Cook Time: 25 minutes

Total Time: 30 minutes

- 1 cup sugar
- 1/2 cup honey
- 1/4 cup bourbon + 1/4 cup apple cider (or 1/2 cup cider)
- 1 cup heavy cream
- 1/4 cup butter
- 1/2 tbsp vanilla extract
- 1/4 tsp kosher salt + flakey salt for sprinkling

Place sugar, honey, bourbon and apple cider in a large saucepan. Bring to a boil, without stirring for 9 minutes or until light golden in color.

Add the heavy cream, butter and vanilla, slowly stirring into pan. Boil for 5-10 minutes or until a candy thermometer reads 220°, stirring frequently. Remove the sauce from heat and add the salt.

If using this recipe for the Caramel Apple Snickers Cake, using a heat-proof measuring cup, scoop out 1 cup of caramel sauce and allow it to cool. Cover the remaining sauce and set aside until the cake is ready (I just covered my pot and set it aside overnight).