

SALTED CARAMEL SAUCE

I use salted caramel in so many applications. I drizzle it over vanilla ice cream that's been sprinkled with crushed pretzels, slather it between layers of cake, dip tart green apples into it, top dense panna cotta with it, slip it onto meringues... the sweet possibilities are endless.

Ingredients.

1 cup granulated sugar
2 tbs water
2 tbs corn syrup
2/3 cup heavy cream
4 tbs unsalted butter
1 tsp kosher salt

Directions.

Combine sugar, water, and corn syrup in a large, heavy bottomed saucepan over medium high heat. Stir constantly as the sugar melts, foams and bubbles, and finally starts to change color. Once it's light golden, move the pan from the heat and continue to stir until it turns a deep, amber color. Immediately add in the butter and stir quickly to melt. Add in the heavy cream (the caramel will bubble up), stirring carefully and constantly. Add in the salt and stir until it's dissolved. Carefully transfer the caramel to a glass container and allow it to cool. Caramel will keep in a covered glass container in the refrigerator for a couple weeks.

Yield: 1 1/4 cup

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