

Salted Caramel Sauce

Yields enough to fill a 16oz Mason jar

Ingredients:

2 cups sugar

1/2 cup water

1 teaspoon salt

1 1/2 cups heavy cream

1 teaspoon vanilla extract

Directions:

Measure out your cream, salt and vanilla and have them ready to go by your stove top. Place sugar and water in a large saucepan over medium high heat, stir just to moisten sugar. Allow to cook untouched until a dark amber color is reached. This took about 8 minutes for me. Now I don't want to scare you but it goes from dark amber to burnt very quickly so as soon as you get to the desired color, remove from heat and immediately begin whisking in your cream in a slow steady stream. This will cause the caramel to bubble up, just continue whisking and add your salt and vanilla extract. Once combined, that's it, you've got caramel sauce! Transfer to your desired container to cool.