

Homemade Caramel Sauce



Recipe From:
SimpleSweetRecipes.com

1. Combine 1/2 cup water, 1.25 cups sugar, and 1/2 tsp kosher salt in a medium saucepan over medium heat. Stir until boiling.
2. Simmer until honey-colored (6-8 minutes), shaking and swirling the pot as necessary for even caramelization.
3. Continue cooking until syrup is a light to medium amber, another minute or two.
4. Reduce heat to medium-low and immediately add 1 cup (8 oz) heavy cream, stirring constantly. Continue to cook until syrup temperature reaches 225° F.
5. Remove pot from heat and stir in 1 tsp vanilla. Transfer caramel to a heat-safe dish to cool.

~ Caramel will be runny when hot, and thicken when cool.

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