



Noreen's Kitchen

Easy Caramel Dip

Ingredients

1 bag caramel candies (about 45)

1 cup heavy cream or half and half

Step by Step Instructions

Place caramels and heavy cream in a large bowl, stir.

Place bowl in microwave and cook on full power for 3 minutes.

Remove and stir, making sure to melt all the caramels. You may need to return the bowl to the microwave for up to 1 minute to make this completely smooth.

Allow to cool to room temp before serving.

Store in an airtight jar or container with a lid. I don't refrigerate mine and it is just fine. There is enough sugar in this that it should not go bad before you can eat it. If you think it will take you a while to use it, then place in the fridge. When you are ready to use it, allow it to sit on the counter for at least 30 minutes to become soft.

Enjoy!