



Noreen's Kitchen

Salted Caramel Sauce

Ingredients

2 cups white granulated sugar
½ cup water
Juice of one lemon (prevents crystallization)
½ cup (1 stick) butter

1 cup heavy cream
1 teaspoon coarse kosher salt
1 tablespoon vanilla extract

Step by Step Instructions

In a heavy bottomed sauce pan, combine the sugar, lemon juice and water but do not stir.

Cook the sugar over medium heat for 15 to 20 minutes, until the sugar caramelizes into a rich, amber color. The cooking time can vary depending on your stove, altitude and type of cookware used.

Once the syrup has reached the desired color, remove from heat and add the butter and heavy cream and whisk until melted and well incorporated. NOTE: Mixture has a tendency to bubble up violently so be careful.

Add salt and vanilla and stir to combine. Allow mixture to rest for a few minutes before pouring into a glass jar for storage.

This sauce can be kept at room temperature for up to one week. It will keep for up to two months in the refrigerator tightly sealed. Caramel will thicken upon cooling and thicken further under refrigeration.

Use as an ice cream topping, a fruit dip or as a filling for cakes and cookies. Also can be added to buttercream to create caramel buttercream.

TIP: Do not heat the entire jar of leftover sauce over and over again because it will become grainy and unpleasant so using only what you need is the best way to go and will make your sauce last much longer.