

Noreen's Kitchen

Sticky Toffee Caramel Sauce

Ingredients

Makes One Quart (4 cups)

1 stick (1/2 cup) butter	Pinch of salt
2 cups packed brown sugar	1 1/3 cups heavy cream
1/4 cup Lyle's golden syrup or corn syrup	

Step by Step Instructions

Combine butter, brown sugar, syrup and salt in a heavy bottomed saucepan.

Stir over medium heat until butter and sugar are totally melted and have come to a slight simmer.

Slowly add in heavy cream and stir well. Mixture will bubble and make a lot of noise. Don't worry just keep stirring and everything will be fine.

Stir over medium heat. Allow mixture to come to a boil.

Allow to simmer for 4 minutes. Stirring occasionally making sure not to burn.

Turn heat off after four minutes and remove from burner.

Stir until mixture is settled.

Pour into a clean canning jar or allow mixture to cool in saucepan.

Store in the fridge for up to 2 weeks. If it lasts that long!

Enjoy!