

Homemade Caramel Sauce

This recipe makes about 1 cup.

Ingredients

- 1 cup granulated sugar
- 6 tablespoons unsalted butter, room temperature and cut into pieces
- ½ cup heavy cream, warmed slightly
- ¼ teaspoon fine salt
- 1 teaspoon vanilla extract

Instructions

1. Warm the heavy cream gently until it is no longer cold. Set it aside with the butter, salt, vanilla, and a heatproof silicone spatula.
2. Add the sugar to a medium heavy bottom saucepan over medium heat. Let it begin melting around the edges without stirring.
3. Once the sugar starts to liquefy, gently swirl the pan or use the silicone spatula to move the melted sugar around. Continue until the sugar is fully melted and deep amber in color.
4. Lower the heat slightly and add the butter a few pieces at a time. Stir carefully until fully melted.
5. Slowly pour in the warm cream while stirring. The caramel will bubble up quickly, then settle into a smooth sauce.
6. Cook for about 1 minute, then remove from the heat. Stir in the salt and vanilla.
7. Let the caramel cool for a few minutes before transferring it to a heat safe jar or container. It will thicken as it cools.

Note & Storage

- Use a heavy bottom saucepan so the sugar melts evenly, and keep the cream slightly warm with room temperature butter for a smoother caramel.
- Watch the sugar closely once it turns amber because it can burn quickly. The caramel will be thin while hot and thicken as it cools.
- Let the caramel cool, then store it in a clean jar or airtight container in the refrigerator for up to 2 weeks.
- Warm in short microwave intervals, stirring until smooth and pourable.