

CARAMEL

Ingredients

- 1 cup of brown sugar
- 1/2 cup (1 stick) salted butter, cubed
- 2/3 cup heavy cream

Preparation

1. Add the three ingredients to a medium saucepan over medium-low heat. Stir until melted and combined.
2. Once mixture comes to a boil, allow it to simmer for 5-7 minutes until it reaches a caramel consistency. (Stir only occasionally during this stage.)
3. Once mixture comes together and is well blended, remove from heat and allow to cool. Mixture will thicken as it cools. Will keep in the refrigerator for up to 2 weeks. Enjoy!