

Homemade Caramel Sauce

| <u>Measure</u> | <u>Unit</u> | <u>Ingredient</u> |
|----------------|-------------|----------------------|
| 1 | Cup | Granulated Sugar |
| 1 | Tablespoon | Corn Syrup |
| 1/4 | Cup | Water |
| 1/2 | Cup | Heavy Cream (warmed) |
| 2 | Tablespoon | Butter |
| 1 | Teaspoon | Vanilla |

Directions

Combine sugar, corn syrup, and water in a 2-quart nonstick saucepan and heat on stove, stirring until the sugar dissolves. Using a candy thermometer to monitor the temperature, continue heating until it reaches 380 degrees Fahrenheit (be ready because the temperature will rise quickly). Remove from heat and slowly pour warmed milk - be careful as this creates a bit of steam that occurs from the mixture.

Stir in the butter with a heat resistant rubber spatula or spoon.

Add vanilla and stir. Now pour over your favorite dessert.

The caramel stores well in the refrigerator and can be reheated as needed.