

# The Best Salted Caramel Sauce

**Makes:** about 1 cup

## **Ingredients:**

1 cup granulated white sugar

6 tablespoon unsalted butter, room temperature, cut into 6 pieces

½ cup heavy cream, room temperature

1 teaspoon salt (reduce to ½ teaspoon for non-salty caramel)

1 teaspoon pure vanilla extract

## **Directions:**

In a medium saucepan, heat the sugar over medium heat, stirring constantly with a wooden spoon or rubber spatula. Once the sugar starts to form clumps, reduce the heat to medium-low to prevent the sugar from burning. Continue stirring constantly until the sugar is fully melted into a rich, amber liquid. This entire process will take about 6 to 8 minutes.

Keep the heat on medium-low and add the butter all at once. Use a whisk to stir vigorously until the butter is completely melted and fully blended into the mixture. The caramel will bubble up once the butter is added, so be careful as you whisk.

Add the heavy cream in a slow and steady stream while whisking constantly until combined. Stop stirring, remove the whisk and let the caramel boil for 1 minute (the caramel will rise as it boils).

Remove the pan from the heat and add the salt and vanilla extract, stirring until well combined. Let the caramel cool for at least 5 minutes before using and will thicken as it cools. Serve drizzled over ice cream, cakes and cookies or use as dip with apple slices or pretzels.

## **To store:**

Store caramel sauce in an airtight container for up to 1 month in the refrigerator and reheat gently before using. To freeze, store in an airtight container and freeze for up to 3 months; thaw the caramel sauce in the refrigerator or at room temperature and reheat before serving.