



SALTED CARAMEL SAUCE

Servings: 227g

What can you do with Salted Caramel Sauce? I use it as topping for cupcakes and ice cream. Or I'll use it as a spread on biscuits.

And it makes a nice dip for apples, pretzels, whatever I can fit in to the jar! I love the fact that I can make this in advance so when I (or my guests!) need it, it's there!

INGREDIENTS:

114g	SCS Unsalted Butter
110g	Dark Muscovado Sugar
55g	Light Muscovado Sugar
80g	Heavy Cream
3/4 tbsp	Salt (Adjust according to taste)

1. Over medium heat, melt the butter and sugar in a pot. Stir once in a while; don't let the mixture burn.
2. Once the sugar is melted, add the heavy cream and salt (to taste - but be careful! Melted sugar is VERY HOT).
3. Stir until the cream and salt are well blended.
4. Keep stirring until the sauce has achieved your desired consistency.

TIPS!

1. If you never made caramel sauce before, be sure to use a candy thermometer. As you melt the butter and sugar don't allow it to go beyond 176°C else it will not taste right. Once it reaches 176°C, you will notice that familiar caramel aroma and colour!
2. When you add the heavy cream, foaming and vigorous bubbling is to be expected so be sure to use a pot with high sides. And please make sure the little ones don't help with this recipe.