

everything HOSPITALITY



HOMEMADE CARAMEL SAUCE

Perfect for drizzling, dipping, or dunking! This irresistible homemade caramel sauce will inspire everyone to add a little caramel to ice cream, fruit, cakes, cookies, brownies, and all their favorite holiday treats. Bon Appétit!

RECIPE:

¾ Cup Packed Brown Sugar
¼ Cup Water
1 tsp Lemon Juice
⅓ Cup Whipping Cream
1 Tbsp Butter
½ tsp Vanilla

INSTRUCTIONS:

how to make Homemade Caramel Sauce

1. In a heavy small saucepan combine Packed Brown Sugar, Water, and Lemon Juice. Bring to boiling over medium heat; reduce heat. Simmer for about 10 minutes, stirring occasionally, until slightly thickened and bubbly.
2. Carefully stir in Whipping Cream and Butter. Cook and stir until Butter is melted. Remove from heat; stir in Vanilla. Cool sauce completely (can be served at room temperature).
3. Pour sauce into individual pint-size jars with lids.
4. Cover and refrigerate for up to 3 days or freeze in a moisture- and vapor-proof plastic freezer container. Seal, label, and freeze for up to 3 months.
5. Thaw sauce overnight (about 12 hours) in the refrigerator.