



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA



Homemade Caramel Sauce

Ingredients

1 cup (250 ml) brown sugar
¼ cup (60 ml) unsalted butter
½ cup (150 ml) 18% table cream
¼ tsp (2.5 ml) salt
1 tsp (5 ml) vanilla extract
¼ tsp (1.25 ml) salt

Preparation

Combine all of the ingredients in a medium saucepan and melt over medium-high heat. Using a whisk, stir until the sauce is smooth. Bring to a gentle boil, reduce the heat and simmer for 5 minutes, whisking constantly. Remove from heat and let it sit for a few minutes, the sauce will thicken as it cools. Serve warm, at room temperature or chilled. Will keep in the fridge in an airtight container for up to 2 weeks.

Enjoy!