

Salted Caramel Sauce



This rich and velvety salted caramel sauce is the perfect balance of sweet and salty. With its deep amber color and intense flavor, it can be used to elevate any dessert, from drizzling over ice cream to spreading on toast, or even as a dip for fresh fruit. The touch of sea salt adds a delightful contrast to the sweetness, making each bite more complex and satisfying. It's quick to make and stores well, so you'll always have a jar of indulgence ready whenever the craving strikes.

Ingredients:

- 1 cup granulated sugar
- 6 tablespoons unsalted butter, cut into pieces
- 1/2 cup heavy cream
- 1 teaspoon sea salt (adjust to taste)

Instructions:

1. In a medium saucepan, heat the sugar over medium heat, stirring constantly with a wooden spoon or heatproof spatula. The sugar will clump and eventually melt into a thick amber-colored liquid. Be patient and continue stirring until all the sugar has melted.
2. Once the sugar has fully melted and turned a deep amber color, carefully add the butter. The mixture will bubble up vigorously, so be cautious. Stir until the butter is completely melted and incorporated.

3. Slowly pour in the heavy cream while continuing to stir. The caramel will bubble up again when the cream is added. Let it boil for about 1 minute to thicken.
4. Remove the saucepan from the heat and stir in the sea salt. Allow the sauce to cool slightly before using. It will thicken as it cools.
5. Store in an airtight jar in the refrigerator for up to two weeks. Reheat gently before serving if needed.

Enjoy your homemade salted caramel sauce as a topping for your favorite treats!