

Homemade Caramel Sauce

2 cups sugar

12 tablespoons butter (unsalted), room temperature, cubed

1 cup heavy cream,

2 teaspoons vanilla extract

2-3 teaspoons sea salt (optional, for salted caramel sauce)

Directions:

1. In a medium-large sauce pan, stir the sugar over medium-high heat until melted. Watch closely so it doesn't burn.
2. Once sugar is melted, and right as the sugar turns amber in color, add the butter and whisk vigorously. It will bubble up a lot but this is normal, just keep whisking until all the butter has melted.
3. Remove pan from heat and slowly pour in the cream while whisking vigorously. Mixture will bubble again. Be sure to continue whisking until fully mixed in.
4. Immediately whisk in the vanilla and the sea salt (if making salted caramel sauce).
5. Set the sauce aside and allow to cool for 15 minutes, then pour into a glass jar to cool completely.
6. Store the sauce in an airtight container in the fridge for up to 2-3 weeks.
7. To reuse, simply heat the sauce pack up in a sauce pan over low heat or in the microwave at 5-10 second intervals, stirring in between each session.

Makes about 2 cups.