

## Salted Caramel Sauce

YIELDS: 8 servings or 1 cup to drink :)

### Ingredients

1 c. Brown Sugar

1/2 stick Butter (4 Tablespoons)

1/2 c. Half-and-half Or Cream (cream Will Make It Thicker)

1 tbsp. Vanilla

3 Pinches of sea salt

### Directions

Mix all ingredients in a medium saucepan over medium-low to medium heat. Cook while whisking gently for 5 to 7 minutes, until thicker and darker. Turn off heat. Serve warm or refrigerate until cold.

If sauce is thin, just continue cooking for a few more minutes and it will thicken by reduction. Don't walk away from your sauce, it is important to keep stirring it to keep it from burning.



Gather: Measuring cups, pan, whisk