

Caramel Sauce

Warm, golden, and irresistibly smooth, this caramel sauce comes together with simple ingredients and adds a cozy touch to everything from apples to cinnamon rolls.



Prep Time
5 minutes



Cook Time
10 minutes



Total Time
15 minutes



Yield
About 1 cup

Ingredients

- 1 cup sugar
- 6 tbsp butter
- 1/2 cup heavy cream
- Pinch of sea salt

*Simple
Ingredients
Big Flavor*

Instructions

- 1 Melt sugar in a pan over medium-low heat (stir as it melts)
- 2 Once golden, take off heat add butter and stir until smooth
- 3 Slowly pour in heavy cream (it will bubble)
- 4 Stir until smooth and thick
- 5 Let cool slightly — it will thicken more



Notes



Thickens more as it cools.



Perfect for apples, cinnamon rolls, and desserts.



Serve warm or slightly cooled.

