

Cajeta

Ingredients

2 c Goat Milk
1/2 c Caster Sugar
1/4 t Salt
1 Cinnamon Stick
3/4 t Baking Soda
2 T Milk
2 t Vanilla Extract

Instructions

1. In a small pot, stir together goat milk, sugar, cinnamon and salt. Simmer over medium-low heat until sugar dissolves, 2 to 4 minutes.
2. In a small bowl, stir together the milk, baking soda, and vanilla. Pour mixture into the goat milk mixture and stir together. Continue to simmer for 1 hour 15 minutes to 1 hour 30 minutes, stirring frequently.
3. Once the mixture is thick enough to thoroughly coat the back of a spoon and has turned a caramel color, remove from heat and pour mixture into a jar. The mixture will thicken as it cools. Spread onto cookies or crackers or gently warm and pour onto ice cream, pies, cakes, etc.