

Salted Caramel

Ingredients

- 1/2 c Sugar
- 3 T Butter (room temperature, cut up)
- 1/2 t Salt
- 1/4 c Heavy Cream (room temperature)

Instructions

- 1.Heat sugar in a small heavy-duty saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn it.
- 2.Once sugar is completely melted, immediately stir in the butter until melted and combined. Be careful in this step because the caramel will bubble rapidly when the butter is added. If you notice the butter separating or if the sugar clumps up, remove from heat and vigorously whisk to combine it again. Keep whisking until it comes back together, even if it takes 3-4 minutes. It will eventually, just keep whisking. Return to heat when it's combined again.

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3. After the butter has melted and combined with the caramelized sugar, cook for 1 minute without stirring. Very slowly stir in heavy cream. Since the heavy cream is colder than the hot caramel, the mixture will rapidly bubble when added. After all the heavy cream has been added, stop stirring and allow to boil for 1 minute. It will rise in the pan as it boils.

4. Remove from heat and stir in the salt. Allow to slightly cool down before using. Caramel thickens as it cools. Cover tightly and store for up to 1 month in the refrigerator. Caramel solidifies in the refrigerator. Reheat in the microwave or on the stove to desired consistency.