

EASY CARAMEL SAUCE

A Super Delicious Recipe from ThePeacefulMom.com

INGREDIENTS

2/3 cup salted butter

1/2 cup packed brown sugar

3 tablespoons heavy whipping cream

1 tablespoon vanilla extract (optional)

INSTRUCTIONS

Combine butter and sugar in a heavy saucepan.

Cook over medium heat, whisking gently until mixture comes to a full boil (about 10 minutes).

Add whipping cream and vanilla if using.

Cook 1 additional minute.

Remove pan from heat and cool 5 minutes.

Serve caramel sauce warm or pour into a glass jar, cool 15 minutes, cover and store in the refrigerator.