

## INGREDIENTS:

## 5-MINUTE CARAMEL SAUCE

1/4 cup unsalted butter

1 cup dark brown or light brown sugar, lightly packed (fresh, soft brown sugar works best)

1/2 cup heavy cream

1/4 teaspoon sea salt

1/2 teaspoon LorAnn Madagascar Vanilla Bean Paste or

LorAnn Madagascar Vanilla Extract

1/8 - 1/4 teaspoon LorAnn Bourbon Super-Strength Flavor (optional)



## **DIRECTIONS:**

- 1. Place butter in a 4-cup microwave-safe glass measuring cup (such as Pyrex) and heat on high until butter is melted.
- 2. To the melted butter, add the brown sugar and heavy cream and whisk until smooth. Microwave on high for 2 minutes. Stir. Heat on high for 2 to 3 minutes more (mixture will boil vigorously). The sauce may seem thin, but will thicken as it cools.
- 3. Stir in the salt, vanilla, and bourbon flavor (if using). Cool slightly and pour into clean jars with lids. Store in the refrigerator for 7 to 10 days.
- 4. To serve, microwave for 20 to 30 seconds until warm and pourable.

For a change of taste, try using other LorAnn Super-Strength flavors such as;

- Butter Rum
- Orange Brandy (Grand Marnier flavor)



