

MACRINA

• BAKERY •

HOMEMADE CARAMEL SAUCE

INGREDIENTS:

Makes approximately 1 ¼ cups

1 cup water

1 ¼ cups sugar

½ cup heavy cream

2 Tbsp unsalted butter



DIRECTIONS:

In a small saucepan over medium heat, add the water and sugar. Bring to a boil. Using a pastry brush, keep the sides of the pan clean of sugar crystals. If they build up on the sides, it can trigger a crystallization of the entire mixture. Pay close attention to the pan. Once the mix begins to color, it goes quickly.

At a deep golden brown, turn the heat off and add the heavy cream. Be careful—this will give off a big blast of steam that can burn your hands. Whisk the cream into the sugar mixture. Add the butter and combine well. Remove from heat and cool to room temperature.