

OVERALL time: 30 mins

Homemade Salted Caramel Sauce

Silky caramel sauce with a sprinkle of salt – ideal drizzled over ice cream, swirled into cheesecake, or bottled up as a sweet gift.

Metric

Number of servings : 8

ingredients

Main

- 250 ml Sugar
- 60 ml Water
- 40 g Butter
- 5 ml Vanilla Essence
- 125 ml Fresh Cream
- 30 ml **Cape Herb and Spice Atlantic Sea Salt**

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 20 mins

Add the sugar and water to a saucepan. Cook over medium heat until the sugar dissolves and begins to caramelize. Avoid stirring; instead, swirl the pan occasionally. Brush the sides of the pan with a pastry brush dipped in warm water to prevent crystallisation.

When the sugar turns a light amber colour*, remove from the heat and carefully whisk in the butter, vanilla, and cream. Stir until the bubbling subsides, then add the **Cape Herb & Spice Atlantic Sea Salt** and mix until smooth.

Allow to cool completely before bottling in a clean, sterilised jar. Top the cooled caramel with an extra sprinkling of **Cape Herb & Spice Atlantic Sea Salt** just before sealing.

*The window between perfectly golden and too dark is brief, so watch closely. Once the sugar deepens in colour, immediately remove it from the heat to avoid a burnt flavour.

Tip: If the caramel thickens too much, stir in a little more cream.

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Recipe by CRUSH magazine