

5-MINUTE CARAMEL SAUCE

INGREDIENTS:

- 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)

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