# Caramel Sauce

Make-ahead · Makes about 1½ cups

*Ken's note: TBD*

A buttery, golden caramel sauce for ice cream, bread pudding, apple desserts, and cobbler. Hot sugar burns badly and the cream bubbles up fiercely when it goes in, so keep your face back.

## Ingredients

- 1 cup sugar
- ¼ cup water
- 6 Tbsp (¾ stick) unsalted butter, cut into pieces
- ½ cup heavy cream, warm
- 1 tsp vanilla extract
- ¼ tsp flaky or kosher salt

## Method

1. Stir the sugar and water in a heavy saucepan over medium heat just until the sugar dissolves. Stop stirring, raise the heat to medium-high, and cook, swirling the pan now and then, until the syrup turns a deep amber, 8–10 minutes. Watch it closely at the end; it goes from golden to burnt quickly.
2. Take it off the heat and whisk in the butter. Pour in the cream slowly; it will bubble and spit. Whisk until smooth, then stir in the vanilla and salt. If any hard bits form, return it to low heat and stir until they dissolve.
3. Serve warm. Cool, then refrigerate in a jar up to 2 weeks and reheat gently.
4. **Bourbon caramel:** stir in 1–2 Tbsp bourbon with the vanilla.
5. See Apple Bread Pudding and Southern Peach Cobbler in Desserts.