

Sea salt Caramel Sundae

Sea Salt Caramel Sauce
Spice Islands®

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Prep Time: 10 minutes

Total Time: 10 minutes

1-1/2 cups

Ingredients

3/4 cup brown sugar

1/2 cup Karo® Light OR Dark Corn Syrup

2 tablespoons butter

1/2 cup whipping cream OR canned coconut milk

1/2 teaspoon Spice Islands® Fine Grind Sea Salt

1 teaspoon Spice Islands® Pure Vanilla Extract

Instructions

Combine brown sugar, corn syrup and butter in a 1-quart saucepan. Stirring frequently, bring to a full boil over medium heat and boil 1 minute.



Remove from heat; immediately stir in cream, sea salt and vanilla. Serve warm over ice cream, fruit pies or cakes. Or use as a drizzle on brownies, cookies or other desserts. Refrigerate to store. Microwave 30 seconds and stir before serving.

Variations:

Bourbon: Add 1 tablespoon bourbon to brown sugar, corn syrup and butter mixture and follow recipe.

Cinnamon: Add 1/2 teaspoon Spice Islands® Ground Saigon Cinnamon with cream, sea salt and vanilla. Mix well.

Praline: Add 1/2 cup chopped, toasted pecans with cream, sea salt and vanilla.