

Salted Caramel Sauce by Lynn's Recipes



Lynn demonstrates how to make Salted Caramel Sauce. This can be used over ice cream, coffee drinks or frosting. Super easy and delicious.

Ingredients:

- 4 Tablespoons butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ teaspoon pure vanilla extract
- 2 teaspoons salt

Melt butter on low in a saucepan. Once melted, add brown sugar, milk and vanilla and whisk together. Cook for 5 minutes on medium heat. Remove from heat, stir in salt and let cool.

Link to Chocolate Cupcakes with Salted Caramel Frosting - <http://youtu.be/FCnSVLG31Yg>

Link to Aroma Induction Hot Place - <http://astore.amazon.com/lynsrec-20/detail/B0044WWBGG>

Ikea Whisks - <http://www.ikea.com/us/en/catalog/products/50093172/>

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Lynn's Recipes: October 2013
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