

Homemade caramel sauce

Ingredients

1 cup Brown

Sugar

1/2 stick Butter (4 Tablespoons)

1/2 cup Half-and-half Or Cream (cream Will Make It Thicker)

1 Tablespoon Vanilla

Pinch Of Salt

Directions

Mix all

ingredients in a medium saucepan over medium-low to medium heat. Cook while

whisking gently for 5 to 7 minutes, until thicker. Turn off heat. Serve warm or

refrigerate until cold.

If sauce is thin, just continue cooking for a few more minutes.