

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

Instructions:

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.