

GemmaMade
by Gemma Stafford

Microwave Salted Caramel Sauce



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1 ½ cups



7 mins



Easy

INGREDIENTS

- 1 cup (6 oz / 170 g) dark brown sugar
- ½ cup (4 fl oz/120 ml) heavy cream
- 4 tablespoons (2 oz/60 g) butter
- ½ teaspoon vanilla extract
- ½ teaspoon salt

TOOLS YOU NEED

- Measuring cups and spoons
- Microwave safe bowl
- Whisk

INSTRUCTIONS



1. In a microwave safe bowl, combine brown sugar, heavy cream and butter.
2. Microwave for 1 minute, stir, then microwave another 30 seconds and repeat until mixture turns golden, about 1 1/2–2 minutes.
3. Add vanilla extract and salt; whisk immediately until smooth.
4. Allow to cool slightly and store in an airtight jar in the fridge for up to 8 weeks.

TIPS

- If sauce is still runny after about 2 minutes, let it cool rather than microwaving longer—over-cooking can cause crystallization.
- Use salted butter for stronger sweet-and-salty flavour; if using unsalted butter, increase salt to 1/2 teaspoon.