

2 min read

# Salted Caramel



Making caramel at home is so easy yet so delicious. You just need a few basic ingredients. It comes together in just a few minutes. You can use this caramel in cakes, cupcakes, coffees, milkshakes, to drizzle on top of ice cream, pancakes, waffles or my favorite way to enjoy this is to just eat it by the spoonful!

But you have to be very careful while making caramel because the sugar gets extremely hot and it can be dangerous. Just make sure that you have all your ingredients measured out and ready to go before starting and maintain a safe distance from the saucepan.

This amazing liquid gold comes together very quickly so let's check out the recipe!

## Ingredients :

- Granulated sugar - 120g
- Water - 50ml
- Heavy cream - 120ml (room temperature)
- Salt - 1/4 tsp

## Instructions :

1. Add the sugar and water to a heavy bottom saucepan and place it on medium-high heat. Do not stir or it will start crystallizing. The sugar will melt and the mixture will come to a boil. This is where you have to keep an eye on the mixture because it can burn very quickly which will make your caramel taste bitter.

2. Once the mixture starts caramelizing you can move your saucepan slowly to make sure it caramelizes evenly. Let it become a deep amber color and take it off the heat immediately.
3. Now while stirring, slowly pour in a little bit of your cream. The mixture will start to bubble a lot so be very careful. Keep stirring till some of the bubbles are gone and the mixture has calmed down a bit. Pour in the rest of your cream and keep stirring till it's lovely and smooth.
4. Add in your salt and mix it through. You can add more salt if you like after giving it a little taste test.
5. You can pour your caramel into a separate bowl so that it cools down quickly. Once it's completely cool, pour it into a clean glass jar and ENJOY!