Rich and creamy caramel sauce

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This caramel sauce is so versatile; you can use it for almost anything. Pour it over ice cream or cake, stir some into your coffee or dunk pieces of fruit in for a rich taste of caramel. If your sweet tooth is craving immediate satisfaction, grab a spoon and eat the caramel sauce right out of the container. And the best part of this caramel sauce is how incredibly easy it is to make. All the ingredients can be readily found in your pantry. Now you can leave the bottled caramel sauce on the store shelf, because once you taste this, you’ll never want to go back to store bought again. This caramel sauce is all natural, without all the preservatives, coloring and artificial flavors. The ingredients are simple, and it doesn't take long to whip up a batch.

**Caramel sauce**

**Ingredients**

1. 1 3/4 c. brown sugar
2. 1 Tbs. light corn syrup
3. 1/4 tsp. cream of tartar
4. 1 1/2 c. water
5. 1 can sweetened condensed milk
6. 1 stick room temperature butter
7. 1-3 tsp. vanilla extract

**Directions**

In a large, heavy saucepan combine sugar, corn syrup, cream of tartar, and water. Turn the heat on high. Stir constantly with a wooden spoon until the sugar dissolves. It is important to use a wooden spoon when making this recipe. Wood does not conduct heat.

Reduce heat to med/high and continue to cook for 10 minutes. Stir the mixture occasionally. Turn the heat to low and slowly stir in the sweetened condensed milk.

Remove from heat. Add the butter and vanilla stirring until the butter melts and is thoroughly combined.

Pour into a container and cover with a lid. Store in the refrigerator.