



Alt Caramel Sauce

Adapted from Bon Appetit - Fast, Easy, Fresh

- 1 cup light brown sugar, packed
- 2/3 cup heavy cream
- 1/4 cup butter
- 2 tablespoons light corn syrup

Combine all ingredients in heavy saucepan and cook over medium heat until brown sugar dissolves. Increase heat to high and cook, stirring occasionally, until the sauce thickens and darkens slightly. BA-FFE says 4 minutes. I cooked mine for more like 10 minutes. Let sauce cool and enjoy.

alt caramel sauce was posted by wendi on 8 december 2009 at bonappetit.com