



[Alice's Caramel Sauce](#)

[Savory Sweet Life](#)

- 2 cups sugar
- 1/2 cup water
- 3/4 cup heavy cream, heated to luke warm in microwave (30 seconds)
- 2 tablespoons butter
- 1 tablespoon dark rum (optional)

BAH Note: Alice at Sweet Savory Life says to stir straight away and continue until the syrup begins to change color. I feel like that may have contributed to my troubles, but then again, I had the same problem when I didn't stir. So I can neither confirm nor deny that you should stir throughout the cooking process. This recipe has you add butter to the sauce. I don't remember doing that the last time I successfully made caramel sauce. But who am I to say no to a pat or two of butter?

Combine sugar and water in a medium sauce pan. Cook over medium-high until the sugar melts and the syrup begins to turn an amber-brownish color. This will be approximately 350 degrees on a candy thermometer.

Remove from heat, stir immediately, and pour in 1/2 cup of the warmed heavy cream and add the butter. The mixture will bubble violently at first. Keep stirring, carefully, until the sauce relaxes. Add the remaining cream and rum, if using, and stir until the sauce is smooth.

Transfer the sauce to a heatproof container and allow it to cool for about an hour before refrigerating. SSL recommends slightly covering the container with plastic wrap as the sauce cools.

Once cool, use immediately or refrigerate. Refrigerated sauce can be rewarmed in the microwave.

alice's caramel sauce was posted by wendi on 2 december 2009 at bonappetithon.com