

## **Caramel Sauce**

Makes 1 ½ Cups

### **Ingredients:**

¼ cup water  
1 ½ cups granulated sugar  
¼ teaspoon baking soda  
1 cup heavy cream

### **Directions:**

In a medium saucepan with a heavy bottom, add the water, sugar, and baking soda and whisk to combine.

Over medium-high heat, bring mixture to a light boil. Reduce the heat to medium and whisk the sides of the pan to fully combine the ingredients. Without any further whisking, allow the sauce to cook until deep amber in color. This will take 12-15 minutes.

After the sauce has reached the deep amber color, remove the saucepan from the heat and very slowly and carefully whisk in the heavy cream, whisking constantly to blend until the sauce is smooth. Set aside and allow to cool completely.

### **Variation:**

#### **Salted caramel sauce**

After removing from heat whisk in 1 teaspoon kosher salt.

#### **Moonshine caramel sauce**

After removing from heat whisk. Reduce heavy cream to ¾ cup and carefully whisk into sugar mixture. After completely blended add ¼ cup moonshine.