

Vanilla Bean Salted Caramel Sauce

1 cup sugar

1 1/4 cups heavy cream

1 vanilla bean, split lengthwise (or 1 teaspoon vanilla extract in addition to the vanilla below)

1/4 teaspoon sea salt

1/2 teaspoon vanilla extract



In a large heavy bottom pan, spread the sugar in an even layer and turn the heat on medium low. Scrape the seeds out of the vanilla bean and add them to the cream. Heat the cream in the microwave for about 1 minute so it's not really cold.

Keep an eye on the sugar without stirring, and once the edges start to liquify, slowly stir the sugar together until it all melts and is liquid. If it starts to turn brown too quickly, turn the heat to medium. If it starts to clump, turn the heat to low and let it melt. Don't stir too often so it can liquify.

Once it's liquid and is a deep amber color (you can test a drop on a white plate if you need), slowly add the cream while whisking. Be careful because it will boil violently. If it clumps (good chance it will), return the pan to the burner on medium low and slowly whisk it until it melts. While you're stirring it, add in the sea salt and extract. Once the sauce is completely smooth, remove it from the heat and let it cool for a couple of minutes and then place it in a heat-proof container (like a mason jar). Store in the fridge for up to one month.

Source: Smells Like Home

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