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Instructions: Download this PDF to your computer. Open in Adobe Reader and print on bright white card stock, cover stock or photo paper. Print at 100% scale. In the print dialog box choose “scale to page: none”, “actual size” or equivalent. Cut with scissors or paper cutter.

Tip: when using an inkjet printer, set to “photo print” or “fine print” for best results. You can also have it printed at your local print shop or office supply store.

Salted Caramel Sauce



Ingredients:

1 cup sugar
¼ cup water
¾ cup heavy cream
3½ tablespoons unsalted butter
salt to taste (about 1 teaspoon
Kosher salt is recommended)

Tips:

*This sauce is great for gift giving
or just to keep in the fridge
for those last minute dessert
emergencies!*

Directions:

Combine the cup of sugar and ¼ cup of water in a heavy bottom sauce pan over medium high heat. DO NOT STIR! Instead, swirl the pan to ensure that all of the sugar is wet. Allow the sugar to come to a boil and keep an eye on it! Once the color is a beautiful amber, remove from the heat. Add the heavy cream and the butter and whisk to combine. Don't worry if it separates. Just keep whisking and it will come back together. Finally, add salt to taste. Serve warm or allow to come to room temperature and bottle.

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