

- This homemade caramel sauce is quick and easy to make and way better than store-bought caramel sauce. You can use it to fill cakes, spread on a cheesecake, drizzle on ice cream. The options are endless. It only takes about 10 minutes on the stove and you're ready to go. Hi, I'm Lindsay from Life, Love and Sugar, and today we're making homemade caramel sauce. ♪ Oh, oh, oh, oh, oh, oh ♪ All right, so to get started, you're going to take your regular granulated sugar, add it to your pan, and we're actually gonna heat this over medium to medium high heat. Now this is the dry method of caramel making, so all you're adding to your pan right now is the sugar and we're gonna let it melt. You don't wanna just let it sit and walk away because then the sugar on the bottom will melt before the sugar on top, and then the sugar on the bottom will end up burning. So you do wanna keep it moving while it's melting and it'll eventually start to kinda clump up, and then those clumps will start to melt. All right, so it's starting to get a little more liquidy here, so I'm gonna turn the heat down. I don't want the parts that have already melted to burn before the rest of the clumps in here melt. And I'm also gonna stir it really, pretty quickly, just to kind of help with melting and things not burning. Okay, so once that's fully melted, you can let it sit for a minute and get as deep of an amber color as you like. The deeper the color, the deeper the caramel flavor. We just don't want it to burn, and you can usually smell when that change happens, and then I'll add our butter. The butter is gonna bubble up quite a bit, so you wanna be careful and not burn yourself. It may look a little stringy at first, but it will come together. And then, we will add our heavy cream. You do wanna make sure that the butter and the cream are not too cool or this will solidify. All right, so I'm gonna go ahead and take this off the heat, and we have caramel sauce. All right, so when your caramel sauce is done, you can add it to your desserts or you can pour it into a jar to store for later. It will store well in the fridge for up to about two weeks and in the freezer for about three months. Do keep in mind that while it's warm, it's soft and pourable and really nice, but while it's cold, it will be firm. So all you have to do is warm it up a little bit and then it's perfect for adding to ice cream or other desserts where you need a little extra something. For the full recipe, head over to lifeloveandsugar.com.