



Caramel Sauce in 3 minutes

3'
Hands on

1 jar (150 ml)
Portion(s)

1
Difficulty



Method

- In a microwavable bowl, add the butter, brown sugar, heavy cream and a pinch of salt. Mix well with a spoon.
- Cover bowl with plastic wrap and microwave for 2 minutes at 800 watts to melt it.
- When ready, remove from the microwave with a towel so that you don't burn yourself.
- Remove the plastic wrap and mix with a spoon until all of the ingredients are completely combined.
- Use it while it is still hot or store it in a jar for later use.

Tip

You can store the caramel sauce for up to 1 week in a properly sealed jar. When ready to use, simply heat it up and serve with ice cream, pancakes, sweets or even coffee.

Ingredients

- 40 g butter, unsalted, melted
- 60 g brown sugar
- 60 ml heavy cream 35%
- 1 pinch salt

Διατροφικός πίνακας

Nutrition information per 100 gr.

432 Calories (kcal)	30.0 Total Fat (g)	19.0 Saturated Fat (g)	40.0 Total Carbs (g)
22%	43%	95%	15%
40.0 Sugars (g)	1.5 Protein (g)	0.0 Fibre (g)	0.4 Sodium (g)
44%	3%	0%	7%