**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.