

# Salted Caramel

**Makes 300g Approx.**

**Hands-on Time 5 minutes**

**Cooking Time 10 minutes**

## Ingredients

90g Unsalted butter

115g Caster sugar

100ml Double cream

1/2 tsp Fine salt

## Equipment

Knife

Saucepan

Spatula

Cube the butter and set aside.

Add the sugar to a saucepan and place over a medium-high heat.

Leave the sugar to melt, stirring occasionally with a spatula.

Once the sugar has melted it should be a light amber colour. Leave it over the heat but immediately remove as soon as it starts to get slightly darker otherwise it will burn. It will keep getting darker off the heat.

Add the cream to the melted sugar. It will bubble up, just to warn you!

Put the pan over a medium heat and keep stirring until smooth. Scrape the bottom of the pan to see if any sugar has solidified and stuck to the pan. Keep stirring until it has melted again.

Remove the pan from the heat and add the cubed butter. Stir until you have a thick and smooth caramel.

Finally add the salt and stir one last time.

Depending on how you want to use the caramel it will set and thicken as it cools.

Enjoy!