

Easy Homemade Caramel Sauce - Rich, Buttery & Foolproof

Homemade Caramel Sauce Recipe



TIME
4 min

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INGREDIENTS

1 cup granulated sugar
... cup water
6 tbsp unsalted butter, cut into pieces
% cup heavy cream
1 tsp vanilla extract
Pinch of salt (optional but highly recommended)

DIRECTIONS

1. Start the Sugar Base: Add the sugar and water to a 3-quart heavy-bottomed saucepan. Stir gently until the sugar is in an even layer.
2. Heat over medium heat, allowing the sugar to dissolve. It will go from cloudy to clear and start bubbling-this takes about 3-4 minutes.
3. Let it Cook (No Stirring!): Do not stir from this point on. Let the sugar bubble and cook, swirling the pan occasionally. If sugar crystals form on the sides, use a wet pastry brush to wipe them down.
4. Continue cooking and swirling until the sugar turns a deep amber color, like honey. This will take 8-12 minutes, so stay close to avoid burning.
5. Add the Butter: Carefully add the butter-it will bubble up rapidly. Whisk until fully melted and incorporated.
6. Add Cream & Finish: Remove the pan from heat. Slowly pour in the cream, whisking continuously to blend smoothly.
7. Whisk in vanilla extract and salt. Let the caramel cool in the pan for 10 minutes, then pour into a glass jar to cool completely.

TIPS FOR SUCCESS

Use a light-colored saucepan so you can see the sugar's color clearly.

Don't stir once bubbling starts -swirl instead.

Rushing will lead to grainy or burnt caramel.

Room temp cream and butter help prevent seizing.

