

Easy Apple Cider Caramel Recipe - Sweet, Buttery & Full of Fall Flavor

Apple Cider Caramel: A Fall Favorite You'll Make Again and Again



TIME
15 min

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INGREDIENTS

- 1 cup apple cider
- 1 cup granulated sugar
- ... cup unsalted butter
- % cup heavy cream
- % teaspoon salt
- 1 teaspoon vanilla extract

DIRECTIONS

- Step 1: Reduce the Apple Cider:** In a small saucepan, bring 1 cup of apple cider to a boil. Reduce heat and simmer until it reduces to about ... cup. This should take 10-15 minutes and will concentrate the apple flavor.
- Step 2: Make the Caramel Base:** In another medium saucepan, combine 1 cup sugar and ... cup water over medium heat. Stir until the sugar dissolves, then stop stirring and let it bubble until the mixture turns a rich golden brown. This may take 6-8 minutes. Watch closely so it doesn't burn!
- Step 3: Add Cider and Butter:** Carefully whisk in the reduced apple cider (it will bubble up!) followed by the ... cup unsalted butter. Stir until smooth.
- Step 4: Stir in Cream:** Slowly add the % cup heavy cream, whisking continuously. The mixture should turn glossy and thick.
- Step 5: Finish and Cool:** Remove from heat. Stir in % teaspoon salt and 1 teaspoon vanilla extract. Let cool slightly before pouring into jars. It will continue to thicken as it cools.

SWAPS & NOTES

& Swaps Apple Cider: Use fresh, real apple cider (not apple juice) for the deepest flavor.

Salted Caramel Option: Use salted butter or increase salt to ¾sp for more balance.

Spiced Version: Add ... tsp cinnamon and a pinch of nutmeg with the vanilla for a cider-spice twist.

Vegan Alternative: Swap in plant-based butter and full-fat coconut cream (results may vary slightly in texture).

TIPS FOR SUCCESS

Prep your ingredients ahead - caramel moves quickly once the sugar starts browning.

Use a heavy-bottomed saucepan to prevent scorching.

Stir gently with a heat-proof whisk or silicone spatula for smooth blending.

Store in the fridge in a sealed jar for up to 2 weeks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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