

Caramel Sauce

Southern Living Test Kitchen

Southern Living Magazine - September 2012

This sauce can be stored in an airtight container in the refrigerator for up to one week.. To reheat, microwave on HIGH for 10 to 15 seconds or just until warm. Stir until smooth.

1 cup light brown sugar, firmly packed

1/2 cup butter

1/4 cup whipping cream

1/4 cup honey

In a medium saucepan over medium-high heat, bring the sugar, butter, whipping cream and honey to a boil. Boil for two minutes, stirring constantly.

Remove from the heat and cool for 15 minutes before serving.

Yield: 1 1/2 cups

Per Serving (excluding unknown items): 1821 Calories; 114g Fat (54.4% calories from fat); 2g Protein; 213g Carbohydrate; trace Dietary Fiber; 330mg Cholesterol; 1019mg Sodium. Exchanges: 0 Non-Fat Milk; 23 Fat; 14 Other Carbohydrates.