

## YR 8 - Salted Caramel sauce - Work in pairs

### Ingredients

200g sugar  
90g salted butter  
120ml double cream  
Salt (optional)

### Equipment

- Small saucepan
- Wooden spoon
- Shallow round plastic pot

### Method

1. Add all the sugar to a small saucepan and stir until melted.
2. When the sugar has turned to brown syrup, remove from heat, add butter and keep stirring.
3. When butter is melted add cream and continue stirring.
4. Add salt if you want.
5. Put  $\frac{1}{2}$  each in container - leave lid off to cool.
6. If pan or wooden spoon is crystallised then boil kettle and soak in boiling water.