

Salted Caramel

Makes 285g Approx.
Hands-on Time 5 minutes
Cooking Time 10 minutes

Ingredients

- 90g unsalted butter (cubed)
- 115g caster sugar
- 100ml double cream
- ½ tsp fine salt

Equipment

- Knife
- Saucepan
- Spatula

Method

1. Prepare the Butter

- Cube the butter and set aside.

2. Melt the Sugar

- Add the sugar to a saucepan and place over medium-high heat.
- Let the sugar melt, stirring occasionally with a spatula. Once it turns a light amber colour, remove it from the heat immediately to prevent burning.

3. Add the Cream

- Carefully pour in the double cream. The mixture will bubble up, so stir continuously until smooth.
- Return the pan to medium heat and stir until any solidified sugar at the bottom of the pan has melted.

4. Incorporate the Butter

- Remove the pan from the heat and add the cubed butter. Stir until the caramel is thick and smooth.

5. Finish with Salt

- Add the salt and stir one final time.

6. Cool and Use

- Let the caramel cool. It will thicken as it cools, making it perfect for drizzling, dipping, or spreading.

Tip

- Store the caramel in a jar or airtight container in the fridge for up to 2 weeks. Warm it gently before use if it becomes too thick.

Enjoy!