



Rich & Indulgent
**HOMEMADE
TOFFEE SAUCE**

THE PERFECT FINISH TO ANY DESSERT!

Velvety, buttery and irresistibly sweet – this homemade toffee sauce is perfect over pudding, ice cream, cakes and more!



INGREDIENTS

- 1 cup heavy cream
- 1 cup dark brown sugar
- 1/2 cup unsalted butter
- small pinch of salt
- 1 teaspoon quality pure vanilla extract



QUICK TIP

Avoid stirring too much at the beginning to prevent sugar crystals and ensure a smooth, silky sauce.

INSTRUCTIONS

- 1 Place the heavy cream, brown sugar, salt and butter in a medium sauce pan over medium heat and let the brown sugar dissolve completely, stirring as little as possible to avoid the sugar granules from splashing up the sides of the pan (this will result in a grainy toffee sauce). Once it's dissolved increase the temperature to medium high.
- 2 Avoid stirring too much during the initial stages until the sauce begins to turn color. Increase the frequency of stirring as the sauce gets browner to prevent burning. Continue until the sauce is thickened and a dark amber.
- 3 Remove from heat and stir in the vanilla extract.
- 4 If the sauce thickens too much or if leftovers are too thick, add a little extra butter and/or heavy cream and reheat.
- 5 Makes about 1 3/4 cups. Store in the refrigerator where it will keep for up to a month.

More for Less. Every Day!