



The iconic flavor and nutritional value of Pumpkin make it a favorite among bakers. This chai infused recipe is easy to cook-up and enjoy atop our NY Cheesecake or your favorite dessert, even delicious drizzled on fresh, crisp apple slices.



Ingredients

- 1 cup Granulated Sugar
- 4 T Unsalted Butter
- 2/3 cup heavy whipping cream
- 1/3 cup Thrive® Organic Pumpkin Puree
- ½ t Chai Spice
- 1 t Madagascar Vanilla Extract
- 1 t Sea Salt

Directions

step 1

Place sugar in a heavy-bottomed medium sauce pot. Make sure the sides of the pot come up a little bit (that it's not a shallow pan) because it will boil vigorously when the cream is added.

step 2

Cook on medium - low heat while stirring often, but being careful not to spread the sugar up the sides of the pan too much. The sugar will burn on sides of pan very easily. Keep stirring until the sugar liquid is amber in color. DO NOT ABANDON YOUR POST, it will burn fast.

step 3

Once the liquid turns amber and all the sugar has melted, add the butter and stir until it's homogenous. Add half of the heavy whipping cream, stir, then add the rest. It will bubble up as you add it to the mixture. Turn off the heat and then stir in the pumpkin, chai spice, vanilla, and salt, if using. Stir or whisk until smooth.

step 4

Caramel can be served warm or at room temperature depending on desired use. Will keep for 2 weeks in the refrigerator.

step 5

Enjoy!