



SALTED MALT CARAMEL SAUCE

Salted caramel meets malted milk ball in a creamy, decadent dessert topping. Try this recipe in our Chocolate & Salted Malt Caramel Sundae

Ingredients

1 c. heavy cream
2 c. granulated sugar
1 stick unsalted butter, diced
1/2 c. malted milk powder, such as Carnation
1/2 tsp. vanilla extract
2 tsp. kosher salt

Directions

step 1

In glass measuring cup or bowl, add heavy cream and whisk in malted milk powder until dissolved.

step 2

Meanwhile, in 12-inch sauté pan, heat sugar over medium-low heat and cook for 10 to 15 minutes, swirling pan often and vigorously as sugar begins to melt.

step 3

The sugar will gradually caramelize as it cooks. Break up clumps with wooden spoon if necessary, but do not over-stir as this will only create more lumps.

step 4

When caramel has reached a deep, mahogany color, about 10 minutes, take pan off heat and continue to swirl until most of the lumps have dissolved. Add butter and continue to cook over low heat, stirring constantly until butter is fully incorporated. Note: The sugar may seize, but will dissolve again as temperature of caramel rises.

step 5

Add heavy cream in slow stream, stirring constantly with wooden spoon. Cook for one more minute, until mixture is smooth and most of sugar lumps have dissolved.

step 6

Off heat, stir in vanilla and salt. You may end up with a few lumps but don't worry, no one will notice.

step 7

Use immediately, or refrigerate for up to week in sealed container and warm over low heat before serving.