

Caramel Sauce

Yield: 1 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/salted-caramel-sauce-recipe-india>

Ingredients:

- 1 cup granulated sugar
- 1/4 cup water
- 1 cup granulated sugar
- caramel
- 3/4 cup heavy whipping cream
- 2 tablespoons unsalted butter
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 vanilla bean seeds removed from the pod, optional
- 2 tablespoons whiskey optional