

Caramel Sauce/Salted Caramel Sauce

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- 1 cup brown sugar
- 1/4 cup light corn syrup
- 1/3 cup whipping cream
- 3 tablespoons butter
- 1 teaspoon vanilla
- 1 teaspoon coarse sea salt . Add salt to desired saltiness.

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 35 milligrams
4. Fat: 12 grams
5. SaturatedFat: 8 grams
6. Sodium: 680 milligrams
7. Sugar: 41 grams

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