Caramel Sauce

Homemade caramel sauce is so simple, you will never want store bought again!



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Ingredients

Enjoy our delicious caramel sauce!

- 130 g (26 candies) Werther's Original Butter Candies
- 4 tsp double cream
- 5 tsp butter
- 3 tbsp + 1 tsp water

Preparation Steps

1. Place the caramels in a tall saucepan, as the volume of the mixture increases when boiling and can easily overflow. Add the double cream, butter, water and heat on a low temperature.
2. Stir the mixture constantly; otherwise, the candies may burn on the bottom. As soon as a homogeneous caramel mixture has formed, continue to heat until the mixture starts to bubble - this can take between 5 to 15 minutes. Put the pan aside and let it cool. The mixture should be stiff and only flow slowly from a spoon.
3. If the mixture is still too runny, boil again to reduce it even more. If the mixture has become too firm, add a little water and stir in at a low temperature.

Additional Information:

To test the consistency of the caramel, place a spoon in the freezer before melting the Butter Candies. Place a spoonful of the hot caramel mixture on the ice-cold spoon and check the consistency of the mixture after about 1 minute. If the caramel is still liquid, reduce further. Otherwise, put the pot aside and let the caramel cool.

Ready in: 15 min

Prep Time: 5 min

Cook Time: 10 min