

Three ingredient caramel sauce

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I almost didn't write this three ingredient caramel sauce recipe. It felt almost too simple to share. But then I realized the often the easiest recipes the ones you can whip up with minimal effort and ingredients deliver the most flavor. This caramel sauce is exactly that: rich, buttery and velvety smooth made with just three pantry ingredients. Whether you are drizzling it over my pumpkin pie bundt cake , pouring it over pancakes, or using it as a dip for apple slices, it's a recipe you will come back to time and time again.

Why this three ingredient caramel sauce is so good

A three- ingredient caramel sauce is a game changer because of it's simplicity and how delicious it is.

1: Minimal ingredients: Made with just sugar, butter and cream, it delivers a luxurious, buttery caramel flavor

2: Perfect texture: The combination of butter and cream creates a silky, pourable consistency that's perfect for drizzling over desserts like , ice cream , pancakes or your upcoming pumpkin pie bundt cake.

3; It's easy to make: With only three ingredients, it's foolproof and approachable, even for beginners. Plus you can

make it in less than 15 minutes.

4: Customizable: Once you master the basic recipe, you can elevate it by adding a pinch of sea salt for salted caramel sauce or a splash of vanilla for extra flavor. It's simple, satisfying and versatile- what's not to love?

Ingredients

- 2 cups of sugar
- 1/2 stick of butter
- 1 cup heavy cream

Instructions

1. Start by adding the sugar to a non-stick pan. Cook the sugar over medium low heat until a golden amber color (about 5 minutes) stirring continuously with a wooden spoon.
2. Add in the butter waiting until it melts before adding in the cream. Keep stirring the caramel sauce until all the sugar is melted. And the sauce is velvety smooth (about 4-5 minutes) ENJOY!!!!