# Caramel Sauce

½ cup water

1 cup sugar

1 cup 35% whipping cream

1 Tbsp vanilla

Pour the water into a saucepan then pour the sugar in a pile in the middle of the water. Turn the heat to medium-high and begin cooking ***without*** ***stirring***. The sugar will dissolve and begin to boil. The water will evaporate, leaving behind a syrup which will rise in temperature. When the sugar begins to lightly brown, gently swirl the pan until all the sugar is a golden brown color. Carefully pour in the cream and vanilla and whisk until smooth. You can serve this hot or cool. Enjoy!

Note: If you watch the video on the PAVE Foods website you’ll notice the chef uses cream *and* butter to make the sauce. This is optional and just a slight variation. Both work so experiment if you like!