



CARAMEL SAUCE

HEAT LEVEL 

Elevate your desserts with our Caramel Sauce - a velvety and indulgent topping that adds a satisfying touch of sweetness to any treat.

15 Mins

6 Servings

INGREDIENTS

100 g butter or margarine
250 ml (1 cup) light brown sugar
250 ml (1 cup) fresh cream
15 ml (1 Tbsp) golden syrup
5 ml (1 tsp) fresh lemon juice

METHOD

- 1 Place butter and sugar in a heavy-based saucepan and bring to the boil. Reduce heat and simmer, stirring until most of the sugar has melted.
- 2 Add cream, golden syrup and lemon juice and boil for a few minutes. Serve warm.

VARIATIONS

None

