

Caramel Sauce

Apple Spice Cake continued (over)

Ingredients

Makes enough for 1 cake

- 1 cup light-brown sugar
- 1/2 cup (1 stick) unsalted butter
- 1/4 cup evaporated milk
- 1 teaspoon pure vanilla extract
- Pinch of salt

Directions

Combine ingredients in a small saucepan over medium heat. Cook, stirring, until thickened to desired consistency.

From: Martha Stewart Living

Caramel is sugar that has been taken just to the edge of burning. Caramel's color reveals the extent to which it is cooked. The palest form is just concentrated sugar syrup. The next stage is golden, followed by amber and dark.

