

# Karo® FOODSERVICE.COM



*Delicious drizzled over apple pie, bread pudding or as a dipping sauce for fruit.*

## **Caramel Sauce**

Makes 2 quarts

### **Ingredients:**

8 oz. butter OR margarine  
2 lbs. brown sugar  
16 fl. oz. Karo® Light Corn Syrup  
2 fl. oz. water  
2 cans (15 ounces each) sweetened condensed milk  
2 tsp. Durkee® Pure Vanilla Extract

### **Directions:**

Melt butter in a large saucepan. Stir in sugar, corn syrup and water.

Bring to a full boil over medium-high heat. Add condensed milk, stirring constantly. Bring to a full boil for two minutes.

Remove from heat and add vanilla. Serve immediately.

Delicious drizzled over apple pie, bread pudding or as a dipping sauce for fruit.

Recipe tip: Prepare ahead and reheat in microwave. If sauce seems too thick, stir in 1 to 2 tablespoons water, milk or cream.