

Coconut Caramel Sauce

Ingredients:

1 cup sugar

1/4 cup light corn syrup

2 tbs butter

1/2 cup coconut milk

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In a pot over high heat, melt the sugar and corn syrup. Stir until melted, then stop stirring, allowing to boil untouched. You will start to see the edges of the sauce turn a dark amber, while the center is still clear. Swirl the pan, without stirring, to redistribute the sugar so the edges don't cook faster than the middle. Once the entire pot is an amber color and you can smell the caramel flavors, remove the pan from the heat (about 8-10 minutes). Stir in the butter, the sauce will bubble up furiously. Add the coconut milk and stir until well combined. Allow to cool to room temperature before serving. Store in the fridge in an airtight container.



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