



Salted Caramel Sauce



INGREDIENTS

- 375 ml (1½ cups) light brown sugar
- 60 g butter or margarine
- 200 ml (¾ cup) fresh cream
- 3 ml (½ tsp) [Spur Seasoning Salt](#)



METHOD

- Place all the ingredients in a saucepan and bring to the boil while stirring. Boil for about 2 minutes, reduce heat and simmer for a few minutes. Serve warm.

VARIATIONS

- Omit the [Spur Seasoning Salt](#) for a basic caramel sauce.