

Burnt Caramel Topping



I n g r e d i e n t s :

1½ Cup granulated sugar

2 tbsp. Corn syrup

½ Cup Water

¾ Cup heavy whipping cream

P r e p a r a t i o n :

In a heavy saucepan combine sugar, corn syrup and water-bring to a boil, continue boiling mixture slowly-brushing down the sides of the pan with clean water to prevent sugar crystals forming. Watch pot carefully for when the sugar begins to turn amber in color. When desired color is achieved, turn off the heat and whisk in the heavy cream. Transfer caramel to a heat proof bowl and allow to cool slightly until ready to use. Serve warm. Store leftovers in refrigerator. Microwave for 10-15 seconds if caramel becomes too cold to pour.