



Spiced Caramel Sauce

Makes 1 ½ cups

Recipe below

Ingredients:

1 cup sugar
1/3 cup water
1 cup heavy cream
A pinch salt
1 teaspoon ground cumin
½ teaspoon ground cardamom
½ teaspoon crushed red pepper flakes
½-1 teaspoon vanilla extract

Equipment:

4-quart saucepan
Wire whisk



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A pinch salt
1 teaspoon ground cumin
½ teaspoon ground cardamom
½ teaspoon crushed red pepper flakes
½-1 teaspoon vanilla extract

1. Combine the sugar and water in a 4-quart saucepan and bring to a simmer over medium-low heat. Cook uncovered stirring occasionally until the sugar is dissolved and the liquid is clear, about 5 minutes.
2. Raise the heat to medium-high and bring to a boil, swirling the pan frequently. Continue boiling until the syrup thickens and begins to color, about 10-15 minutes. Continue boiling and swirling the pan a little longer until the syrup is a light caramel brown. Remove the pan from the heat and continue to swirl as the caramel darkens to a rich caramel color. Stir in the spices, vanilla, and salt.
3. While whisking, slowly pour in the heavy cream. The caramel will look curdled at first, but as you continue to stir in the cream the caramel will smooth out. The sauce will thicken as it cools. The caramel sauce can be made ahead and refrigerated for 2-3 weeks or frozen.