

International Caramel Day

CARAMEL SAUCE

You'll need:



Instructions:

Remove the label from the can of sweetened condensed milk.

Place the can in a medium-sized saucepan and fill the pan with enough water to completely cover the can.

Bring the water to a simmer over medium-high heat.

Reduce the heat to low and let the can simmer for 60 to 90 minutes, depending on how thick you want your caramel to be.

Make sure to check the water level frequently to ensure that the can is always fully submerged. Add more water as needed.

After the desired time, turn off the heat and carefully remove the can from the water using tongs or a pair of oven mitts.

Let the can cool for a few minutes before opening it.

Open the can and you will have a delicious caramel sauce that can be used as a topping for ice cream, cake, or any dessert of your choice.



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