

## CARAMEL SYRUP



### **Ingredients: (yields 500 ml):**

1 cup of sugar

½ cup of water

1 cup heavy cream

2 tbsp unsalted butter

### **Preparation:**

1. In a pan mix sugar and water.
2. Turn on the heat and boil until the sugar dissolves and turn a brown syrup.
3. Turn off the heat and add heavy cream and butter.
4. Mix until butter is melted.
5. Allow to cool and serve with ice cream or puddings.
6. Caramel syrup can be stored for 2 weeks in the fridge.