

Easy Caramel Sauce

1/2 cup butter
1 cup brown sugar
1/3 cup heavy cream

Melt butter in a heavy saucepan.
Add brown sugar and heavy cream and
whisk constantly over medium heat until
sugar is dissolved.
Bring to a boil and allow to boil for 1-2
minutes until thickened.
Remove from heat and allow to cool.
Store in refrigerator.