

CAFE CARAMEL

INGREDIENTS:

- 1 T salted caramel sauce
- 1 1/2 t cream
- coffee, to fill the mug
- whipped cream and more caramel, to top

DIRECTIONS:

1. Place caramel in the bottom of a mug. Cover with cream. Top with coffee and stir until mixed. Top with whipped cream and more caramel sauce.

SALTED CARAMEL SAUCE

INGREDIENTS:

- 1 cup sugar
- 2 T light corn syrup
- 1/4 cup water
- 1/2 cup heavy cream
- 1 t fleur de sel
- 1/4 cup sour cream

INSTRUMENTS:

- candy thermometer

DIRECTIONS:

1. Combine the sugar and corn syrup with water in a medium saucepan, stirring carefully as to not splash the side of the pan. Cook over high heat until a thermometer reads 350 degrees F or until the mixture is a dark amber in color, 6-8 minutes. Remove from heat, and slowly add the cream, and then the fleur de sel. Whisk in the sour cream and set aside to cool.