

# Natrel<sup>®</sup>

## Salted Caramel

Our caramel tastes great on butter cookies, in buttery croissants, on a slice of buttered bread... Did you say butter?



### Ingredients

½ cup cane sugar  
¼ cup Natrel Lactose Free Butter, cut into pieces  
1 cup Natrel Lactose Free 35% Whipping Cream

### Preparation

1. Over medium heat, heat the sugar in a stainless steel pan, without stirring, until the sugar melts and caramelizes.
2. Add the pieces of butter one by one. Pour in the cream, whisking vigorously to prevent lumps from forming.
3. When the preparation is homogeneous, continue cooking for 5 minutes, and then remove it from the heat. The caramel will have thickened, but will still be liquid. If it is cooked enough, it will harden as it cools.
4. Pour it into a small glass container and let it cool.