HOMEMADE CREAME BRULEE COFFEE SYRUP

INGREDIENTS:

- 1 CUP GRANULATED SUGAR
- ½ CUP WATER
- ½ CUP HEAVY CREAM
- 1 TBSP UNSALTED BUTTER
- 1 TSP PURE VANILLA EXTRACT
- ½ TSP SEA SALT

PREP TIME: 2 MINUTES COOK TIME: 15 MINUTES SERVINGS: 10

INSTRUCTIONS:

- IN A MEDIUM SAUCEPAN, ADD SUGAR AND ½ CUP OF WATER.
- HEAT OVER MEDIUM HEAT, SWIRLING OCCASIONALLY (DO NOT STIR) UNTIL THE SUGAR MELTS AND TURNS A DEEP GOLDEN CARAMEL.
    - THIS SHOULD TAKE ABOUT 7-10 MINUTES.
        - WATCH CAREFULLY! CARAMEL CAN BURN FAST!
- TURN THE HEAT TO LOW. CAREFULLY POUR IN THE HEAVY CREAM WHILE WHISKING CONTINUOUSLY. THE MIXTURE WILL BUBBLE UP WHICH IS NORMAL.
- ADD BUTTER AND WHISK UNTIL SMOOTH AND COMBINED.
- REMOVE FROM THE HEAT AND STIR IN VANILLA EXTRACT AND SEA SALT UNTIL COMBINED.
- LET COOL FOR 5 MINUTES.
- TRANSFER TO CONTAINER OF YOUR CHOICE AND ENJOY!