

## Caramel Sauce and Glaze

Makes 237 ml (1 C)

- 28 g unsalted butter
- 89 ml heavy cream
- 200 g, preferably superfine
- 30 ml corn syrup
- ½ tsp cream of tartar (optional)
- 59 ml water
- 2 tsp vanilla extract



1. About 30 minutes ahead, cut the **butter** into a few pieces and set it on the counter at room temperature.
2. Into a 1 C (about 237 ml) glass measure with a spout, weigh the **cream**. Heat in the microwave until hot, then cover it.
3. Have ready a 2 C glass measure (about 473 ml) with a spout, lightly coated with nonstick cooking spray, near the cooktop.

### Sauce:

1. In a heavy 1.4 liter saucepan, preferably nonstick, stir together the **sugar, corn syrup, cream of tartar**, if using, and **water** until all the sugar is moistened.
2. Heat, stirring constantly with a silicone spatula, until the sugar dissolves and the syrup is bubbling. Stop stirring and let it boil undisturbed until it turns a deep amber and the temperature reaches **188°C** or a few degrees below, as the temperature will continue to rise. Remove it from the heat as soon as it reaches temperature.
3. Slowly and carefully pour the hot cream into the caramel. It will bubble up furiously.
4. Use a silicone spatula or wooden spoon to stir the mixture gently, scraping the thicker part that settles on the bottom. Return it to a very low heat, continuing to **stir gently for 1 minute**, until the mixture is uniform in color and the caramel is fully dissolved.
5. Remove the caramel from the heat and gently stir in the butter until incorporated. The mixture will be a little streaky but will become uniform once cooled and stirred.
6. Pour the caramel into the prepared glass measure and let it **cool for 3 minutes**. Gently stir in the **vanilla** and let it to cool until room temperature and thickened, stirring it gently once or twice.

Store Airtight

Room temperature, 3 days; refrigerated, 1 month.

### Tip

*It is best to avoid making caramel on humid days. Do not add cold cream to the hot caramel as it risks sputtering out of the pan.*