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## Caramel Sauce

### Wolf Dual Stacked Sealed Burner

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**Yield: 1 ½ cups**

**Ingredients:**

- 1 cup granulated Sugar
- 1/3 cup water
- ¾ cup heavy cream
- 2 Tbsp butter
- 1 tsp vanilla extract or bourbon (optional)

**Directions:**

1. Put the sugar and water into a medium pot and place it on the **Wolf Dual Stacked Sealed Burner** on medium high heat. Do not stir.
2. Bring it up to a boil and turn the burner to medium and continue cooking. The liquid will look opaque but eventually will become clear.
3. Continue to cook the caramel and watch as it begins to take on an amber color.
4. Once the caramel has gotten a golden color, like honey, turn off the heat and immediately stir in the heavy cream.
5. Now add the butter and continue to stir. It will look foamy at first but will smooth out as it cools back.
6. Once the caramel cools it will be perfect for drizzling over desserts or coffee drinks. Enjoy!