



Divine Caramel Sauce

 Gluten Free

READY IN



45 min.

SERVINGS



40

CALORIES



81 kcal

SAUCE

Ingredients

- ☐ 1 cup plus light
- ☐ 1.3 cups brown sugar packed
- ☐ 0.3 cup butter
- ☐ 1 cup whipping cream (heavy)

Equipment

- ☐ sauce pan

Directions

- ☐ In 2-quart saucepan, heat corn syrup, brown sugar and butter to boiling over low heat, stirring constantly. Boil 5 minutes, stirring occasionally.
- ☐ Stir in whipping cream; heat to boiling. Cool about 30 minutes.
- ☐ Serve warm. Store covered in refrigerator up to 2 months. Reheat slightly before serving if desired.

Nutrition Facts



Properties

Glycemic Index:0.47, Glycemic Load:1.24, Inflammation Score:-1, Nutrition Score:0.43478260999141%

Nutrients (% of daily need)

Calories: 80.68kcal (4.03%), Fat: 3.31g (5.09%), Saturated Fat: 1.61g (10.03%), Carbohydrates: 13.47g (4.49%), Net Carbohydrates: 13.47g (4.9%), Sugar: 13.39g (14.88%), Cholesterol: 6.72mg (2.24%), Sodium: 22.2mg (0.97%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.19g (0.38%), Vitamin A: 138.21IU (2.76%), Calcium: 11.17mg (1.12%)