

Easy Caramel Sauce

Try our simple microwave caramel sauce which can be served with pretzel sticks, graham crackers, apples and cookies!



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Ingredients

Enjoy our delicious Microwave Caramel Sauce!

- 48 Werther's Original Chewy Caramels, unwrapped
- 2 tablespoons water
- $\frac{1}{4}$ to $\frac{1}{3}$ heavy cream
- Assorted snacks, such as pretzel sticks, graham crackers, apples or cookies, for dipping

Makes: 1 $\frac{1}{2}$ cups

Prep Time: 5 minutes

Cook Time: 2 minutes

Directions

1. Combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1 $\frac{1}{2}$ minutes.
2. Slowly add cream, 1 tablespoon at a time, until desired consistency is reached and mixture is smooth. Pour into a serving bowl. Serve with assorted snacks (pretzel sticks, graham crackers, apples and cookies).
3. Store caramel sauce refrigerated in an airtight container for up to 3 weeks.

Variations:

- Salted Caramel: Add $\frac{1}{2}$ teaspoon of salt to create salted caramel.
- Chocolate Caramel: Stir in 1 tablespoon of chocolate chips to warm caramel to create chocolate caramel.
- Coffee Caramel: Use instant espresso in place of water to create coffee caramel.
- Pumpkin Caramel: Add 2 tablespoons of pumpkin puree and 1 teaspoon of pumpkin spice to warm caramel to create pumpkin caramel.
- Maple Caramel: Use maple syrup in place of water to create maple caramel



This delicious recipe contains
Werther's Original Chewy Caramels