



### Easy Caramel Sauce

#### Ingredients:

1 can sweetened condensed milk (really, that's it!)

#### Directions:

Fill a medium sized pot with water. Over medium heat, bring to a full boil. Submerge the can (unopened) in the water, making sure to completely cover with water. Watch carefully, and add water if it drops below the top of the can. (It can explode if water boils out of the pot which is why I use a medium to large pot.) Boil for 3 hours.



Remove can from water, set on counter to slowly cool. Make sure you allow the caramel to COMPLETELY cool before opening (should be room temperature when you feel the can.) That's it...really!

#### *Using Caramel*

Try drizzling over your favorite dessert or over whipped cream in hot chocolate, dip apples in caramel and nuts or try one of my favorite caramel dessert recipes. Possibilities are endless. Enjoy!

[Caramel Cheese Dip](#)

[Caramel Apple Pie](#)

[Caramel Oatmeal Cookies](#)

[Mini Caramel Apples](#)

[Caramel Cream Flan](#)

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