

# **Old Fashioned Caramel**

**1 STICK SALTED BUTTER**

**3 CUPS BROWN SUGAR**

**3/4 CUP EVAPORATED MILK**

**1 EGG WHITE**

**1 TSP VANILLA**

**DASH OF SALT**

**OPTION: USE DARK BROWN SUGAR**

Add butter to a medium saucepan and melt on medium heat. Now add sugars and milk stir well. Bring to a slow heat (medium/low) setting. Once mixture starts to bubble a little (starts boiling), turn heat up to medium/high and cover with a lid.

Now turn heat on high setting (electric stove top should use med/high) and boil rapidly for 3 minutes using a timer.

DO NOT scrape out saucepan. DO NOT use old utensil with sugar granules on it. Turn off and pour into a stand mixer mixing bowl. Turn mixer on high and add 1 tbsp. of cream. Add your egg white, vanilla & salt. Ice cake immediately.

*NOTE: If it hardens, use a stainless-steel spoon and scrape from sides of bowl and then add a drop of cream. If icing forms sugar crystals, it is a flop. Best to make in dry weather.*