

The Easiest Homemade Caramel Ever

making your own caramel couldn't get any simpler

Author: Elisa | [Inthekitchenwithelisa](#)

INGREDIENTS

(makes about 4 cups)

- 300g raw cane sugar (unrefined)
- 150g butter
- 50-100ml whipping cream (30% fat)



DIRECTIONS

1. Melt the raw cane sugar in a medium pot over medium heat. In this recipe you only want to melt the sugar and not cook it further like when making caramel with white sugar.
2. Once the sugar has melted add butter and mix well until combined (this might take a couple of minutes). Be careful not to burn yourself when adding the butter as combining it with the hot sugar might cause it to splatter.
3. Once the butter has all combined, remove from the heat and add the cream. Mix in the cream until combined. The amount of cream you add depends on the purpose for which you are going to use the caramel. If you are planning to use it to decorate cookies or pour over a cake then add as suggested in the recipe (50-100ml) if you are going to use it as a sauce you can add about double the amount of cream.
4. Pour the still hot caramel into clean sealable jars. Allow to cool completely and then store in the fridge for a maximum of 2 weeks.

TIP. You can heat the caramel shortly before use if needed. I heat mine in the microwave in 10 second intervals until I am happy with the consistency.