

EASY CARAMEL SAUCE



FOODSERVICE

Simple goodness, made simple.



Quantity	Client	Ingredients	Product #
1 ½ cups		Light brown sugar	
½ cup	Land O Lakes	Butter Sauce Base	#15783
¾ cup	Land O Lakes	Cream Sauce Base	#15782
½ teaspoon	Durkee	Vanilla pure extract	#34446

Method

1. *Bring the brown sugar and Butter Sauce Base to a boil .*
2. *Turn down to medium-high heat let boil uncovered while stirring regularly for 3 minutes; the caramel will have turned golden and thick.*
3. *Take off heat and let sit about 1 minute.*
4. *Carefully pour in the Cream Sauce Base and vanilla extract..*
5. *Stir well to combine.*
6. *Serve warm or refrigerate.*
7. *When serving from cold, stir well before using.*



Yield: 1 ¾ cups

LAND O LAKES® Butter Sauce Base has real LAND O LAKES® Butter flavor and texture with unmatched stability and ease of preparation. It is ready-to-use from the container or easily customized into a wide variety of butter-based sauces. Packaged in 32 ounce, boil-in-bag, pre-printed pouches; 8 pouches per case.

LAND O LAKES® Cream Sauce Base is made with real cream reduced, stable and ready-to-use. Simply add to applications where regular cream or reduced cream is used to speed up preparation time, reduce your cream cost and ensure recipe consistency. It has superior stability and can handle multiple heat-chill cycles with no loss of flavor, texture or consistency. Packaged in 32 ounce, pre-printed pouches; 8 pouches per case.

MAKING CARAMEL SAUCE FROM SCRATCH CAN BE TRICKY BUT THESE LAND O LAKES SAUCES MAKE IT FOOLPROOF TO MAKE A GREAT CARAMEL SAUCE!



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