

Homemade Caramel Dip

Ingredients:

1/2 cup butter

1 1/2 cups brown sugar (we like dark brown sugar best!)

3/4 cup light corn syrup

1 can (14 ounces) sweetened condensed milk

1 teaspoon vanilla

1/4 teaspoon ground cinnamon

Instructions:

1. In a 2-quart saucepan, melt butter on low heat.
2. Add brown sugar, corn syrup, and milk, stirring to combine. Increase heat to medium (or perhaps just below medium).
3. Stir constantly until mixture comes to a boil.* Use a spoon that won't melt – the caramel gets pretty hot!
4. Remove from heat and whisk in the vanilla and cinnamon.
5. Serve warm or cold with apple slices, or drizzle over ice cream.



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This recipe is from Tammy's Recipes.