

Chocolate Caramel Sauce

Prep 10 min | Cook 15 min | Rest 15 min

Dark, glossy, and richly flavored—this chocolate-infused caramel strikes the perfect balance between silky sweetness and cocoa depth.

Special tools: heavy-bottomed saucepan | heat-safe whisk | glass jars for storage.

Ingredients

- 1 cup granulated sugar
- 6 Tbsp unsalted butter (cut into pieces)
- ½ cup heavy cream (room temperature)
- 2 Tbsp Dutch-process cocoa powder (or dark cocoa blend)
- Pinch of fine sea salt (optional, balances sweetness)



Directions

1. Whisk together Cream and Cocoa, set aside.
2. Place sugar in a heavy saucepan. Heat over medium stirring until the mixture turns a deep amber.
3. Reduce heat slightly; add butter and whisk until melted and smooth. (The mixture will bubble vigorously.)
3. Slowly pour in cream and cocoa mixture while whisking continuously until combined and glossy.
4. Add vanilla and a pinch of salt.
5. Cool 15 minutes, then pour into sterilized glass jars.

Notes

Yields about 1 cup of sauce. Refrigerate up to 3 weeks; warm gently before serving.