

Vanilla Bean Caramel Sauce

Prep 10 min | Cook 15 min | Rest 15 min

Smooth, buttery caramel with real vanilla bean—simple ingredients turned into pure indulgence. Perfect for drizzling over desserts or gifting in small jars.

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

Ingredients

- 2 cups granulated sugar
- 12 tablespoons unsalted butter, cubed
- 1 cup heavy cream (room temperature)
- 2 teaspoons sea salt (optional but recommended)
- 1 vanilla bean (split and scraped)
- or
- 2–3 teaspoons pure vanilla bean paste

Directions

1. Put sugar in a medium heavy-bottomed saucepan. Stir continuously.
2. Cook over medium heat until the sugar turns a deep amber (about 6–8 min)
3. Remove from heat and whisk in butter, one cube at a time (it will bubble).
4. Slowly pour in cream while whisking continuously.
5. Stir in vanilla bean seeds (and pod, if using) and salt.
6. Let cool slightly, then transfer to a glass jar. The sauce will thicken as it cools.

Storage

Refrigerate for up to 2 weeks. Warm gently before serving

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