

Caramel Sauce

Source: Once Upon a Chef

Ingredients

- 1 cup sugar
- 2 tbsp water
- $\frac{1}{8}$ tsp lemon juice
- 2 tbsp corn syrup
- $\frac{1}{2}$ cup heavy cream, plus more if necessary
- 1 tbsp unsalted butter

Method

1. Stir the sugar, corn syrup, water, and lemon juice together in a 2-cup microwave-safe measuring cup or glass bowl. Microwave until the caramel is pale yellow, about 4 to 8 minutes. It's fine to stop and open the microwave to check often; just don't let it get too dark or it will burn.
2. Let the caramel sit for about 5 minutes and it will gradually turn a rich amber color. (If after five minutes it's not dark enough, place it back in the microwave for thirty seconds or so, then let it darken again. If it gets too dark, start over.)
3. In the meantime, heat the cream in the microwave until hot. Once the caramel reaches the right color, immediately stir in the hot cream a few tbsp at a time. It will bubble up intensely, but it won't overflow. After you've added all the cream, stir to incorporate, then add the butter. Add more cream if the mixture seems too thick. Once the caramel cools you can store it in the fridge.

Notes

Made to go with pumpkin cheesecake.