



Lynn demonstrates how to make a delicious Caramel Sauce that can be used on ice cream, cakes or cinnamon rolls. Super easy and delicious. From thesouthernladycooks.

Ingredients:

- ½ cup white sugar
- 1 cup brown sugar
- 4 Tablespoons butter
- 2 Tablespoons corn syrup
- 2 teaspoons vanilla extract
- ½ cup milk

Put all, except vanilla, ingredients in a sauce pan and bring to a boil. Boil for one minute. Remove from stove and add vanilla. Let cool to the consistency you prefer. It will thicken as it cools.

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Caramel Sauce by Lynn's Recipes

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