

Crock Pot Caramel Sauce by Lynn's Recipes



Lynn demonstrates how to make a quick, easy and delicious Crock Pot Caramel Sauce. This can be for anything you would use any other caramel sauce for, such as ice cream, a topping for desserts, etc.

Ingredients:

- 2 cans sweetened condensed milk
- 2 mason jars
- Crock Pot
- Water

Open the cans of condensed milk and pour into the mason jars. Put the top on and close. Place in the crock pot and fill the crock pot completely with water until it is covering where the milk comes up in the jars.

Cook for 8 hours on low. Check and if you need to add more water, do so. Always have the water where it is just above the milk in the jars.

After 8 hours, carefully remove the jars from the crock pot and let it cool. Store in the refrigerator and use as desired.

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