

## Salted Caramel Sauce (for whoopie pies)

2 c. granulated sugar

12 tbsp. unsalted butter, cut into pieces, room temperature

1 c. heavy cream, at room temperature

1 tbsp. Maldon Seal salt

Melt sugar over medium-high heat

Once sugar has melted, swirl the pan occasionally, so sugar cooks and colors evenly. When sugar turns deep amber, add the butter all at once, whisking aggressively. Careful, this will bubble up.

Remove from heat and stir in the cream while whisking aggressively. (again, be careful as this will bubble up).

Whisk until cream is incorporated then whisk in the salt.

Cool for 15 minutes before storing.

Yields 2 cups