

## **Sugar-Free Salted Caramel Sauce (a NowICanEatCake recipe)**

### **Get This:**

- 1/2 c. butter
- 2 T. molasses
- 1/2 c. Truvia® (or sweetener of choice)
- 1 t. caramel extract
- 1/2 c. heavy cream
- pinch of sea salt

### **Do This:**

1. Heat butter and molasses til butter is melted and molasses is thin; add sweetener and stir well.
2. Heat this mixture over med-high heat until it becomes thick, stirring often.
3. Add caramel extract, cream and salt; stir well.
4. Heat til warmed through; remove from heat.
5. Allow to cool just a few minutes before pouring into a jar to cool completely.

Note: This sugar-free salted caramel sauce is fantastic on my Chocolate And Salted Caramel Cheesecake, but you could use it for all kinds of things. Drizzle it on a Muffin In A Mug, In your morning coffee, over ice cream (THM approved, of course), you could even put it on apple crisp, YUM!! Have fun with it!!