

Vanilla Caramel Dipping Sauce

Prep Time: 10 minutes

Cook Time: 15 minutes

1 C sugar
1/4 C water
1/2 C unsalted butter
1/2 C heavy cream

1/4 C brewed and cooled Vanilla Oolong
Tea
1 † vanilla extract
1/4 † salt

In a saucepan, combine the sugar and water.

Cook over medium heat until the sugar dissolves and turns a deep amber color.

Remove from heat and carefully add the butter, stirring until melted.

Slowly add the cream and brewed tea, stirring constantly.

Return to heat and simmer for 2-3 minutes.

Stir in vanilla extract and salt.

Let cool slightly before serving.