**Carmel Sauce**

**Ingredients**

* 1 ½ cups sugar
* ½ cup boiling water, plus more (about ½ cup)
* 1 ¼ - 1 ½ cups heavy cream
* 1 14 oz can dulce de leche

**Directions**

Put sugar in a tall, doesn’t have to be large, but does need to be tall, stock pot or sauce pan and pour ½ cup boiling water over the sugar. Put the remaining boiling water in a cup and have a silicone pastry brush handy.

Bring sugar, water mixture to a boil on high heat. Sugar will start to crystalize on the sides of the pot while the mixture is boiling. Use the silicone pastry brush and water to rinse the crystals back into the solution and cook on high heat until the edges of the mixture start to turn a dark caramel color. Swish the mixture, never stir, and once all the mixture is a nice caramel color, slowly, and I mean slowly, pour the heavy cream into the sugar mixture. It will bubble up pretty violently, so I recommend a good, long cooking glove.

Whisk until the mixture is creamy, then add the can of dulce de leche and whisk until incorporated. Let simmer on low temperature until desired consistency achieved.