

# Vegan Caramel Sauce

*This silky-smooth Vegan Caramel Sauce is easy to make with just two ingredients! Rich, sweet, and decadent, it's the perfect sauce to drizzle over ice cream or try dipping apple slices in it!*

Serves- 12

Recipe from [noracooks.com](http://noracooks.com)



## Ingredients

- 1 tin of coconut cream
- 1 cup brown sugar
- optional: pinch of salt

## Equipment

Measuring cups  
Saucepan  
Spoon  
Jar for storage

## Instructions

1. In a small pan or pot, add the coconut cream and brown sugar.
2. Heat over medium-high heat, stirring constantly while the coconut cream melts. The mixture will get bubbly and almost foamy.
3. Lower the heat to a simmer and stir frequently for about 5-10 minutes. If you want salted caramel, add a pinch of salt, or more to taste.
4. Remove from heat. The caramel can be used immediately or let it cool, and it will thicken. Each time you go to use it, give it a good stir. Store leftover caramel in a covered glass container in the refrigerator for about a week.
5. **Customise the flavour** by stirring in a pinch of salt, cinnamon, nutmeg, or vanilla bean paste while the caramel is simmering.







*Core and cut up apples into slices. Drizzle caramel over the apples. Add toppings. We had flaky sea salt, coconut and vegan chocolate and chocolate mint.*

*You could add sprinkles, sultanas, any small or cut up chocolate, nuts, pretzels, etc.*