

Easy Caramel Sauce

Swick

Makes 1 cups | Active Time: 20 minutes | Total Time: 40 minutes

Step 1: Making the Caramel Sauce

- 1 can coconut milk
- 1/2 cup palm sugar
- 1/4 cup pure maple syrup
- 1 tsp vanilla extract
- 1/2 tsp sea salt (or to taste)

Combine the coconut milk, palm sugar and maple syrup in a small heavy bottomed saucepan. Place over medium heat and bring to a gentle boil. Immediately reduce the heat to medium-low and simmer, stirring occasionally, for 15 minutes.

Whisk in the vanilla and salt and remove from the heat.

Allow the Caramel Sauce to cool for at least 20 minutes before serving. The sauce will continue to thicken slightly as it cools. This is not a super thick caramel sauce and it can be served warm, at room temperature or cold.

Store, covered and refrigerated, for up to 1 week.

For more of a “classic” caramel sauce, try this recipe for [Caramel Sauce](#).