



Dulce de Leche (Caramel Filling)

This recipe is for a creamy caramel sauce that is as versatile as it is delicious. Once you make it, you can pour it over ice cream, use to frost a cake or to flavor brownies or use it as a filling between two shortbread cookies. (See recipe for Sugar Biscuits)

4 cups whole milk

$\frac{3}{4}$ cup white granulated sugar

2 Tablespoons light corn syrup

$\frac{1}{2}$ tsp baking soda

$\frac{1}{8}$ tsp. salt

1 teaspoon Cookie Nip

This is a recipe for a divine caramel sauce from scratch which you should just abandon if you are in a hurry. But, if you have plenty of time, pull up a chair to the stove, turn on the television, and drift off into your own thoughts while stirring this mixture for 60 minutes.

Place all ingredients in a large pot and turn on medium high heat. Set a timer for 60 minutes. With a heat safe spatula or spoon, stir slowly and constantly. At first as the mixture heats up, the milk will foam up. If you are working in a small pot, you may need to remove it from the heat until the foam settles. After a few minutes, the mixture becomes thicker and darker. When the timer sounds, add a teaspoon of Cookie Nip and stir. Cool the mixture. You can store it for a couple of weeks in a snap top bowl in the refrigerator.

This recipe yields about 1 $\frac{1}{4}$ cups of rich caramel sauce.

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