

Apple Cider Caramel Sauce--shared by Bunny's Best

2 cups apple cider 1 cup light brown sugar, packed 5 tablespoons SALTED butter $\frac{3}{4}$ cup heavy cream $\frac{1}{2}$ teaspoon cinnamon powder 1 teaspoon vanilla extract 1 pinch sea salt

Add the apple cider to a medium sauce pan over medium-high heat and bring to boil. Allow the apple cider to cook down to about $\frac{1}{3}$ cup. Reduce the heat and add the brown sugar, butter, heavy cream, and cinnamon and increase the heat back to medium-high heat. Continue to cook for 10-15 minutes until the caramel thickens and starts to become dark in color. Remove from heat, add the vanilla and the pinch of sea salt; stir to combine. Set aside to cool, the caramel sauce will thicken a little once it cools.