**Caramel Sauce**

**Ingredients:**

1 cup brown sugar

¼ cup heavy cream

¼ cup milk

¼ cup butter

Pinch of salt

1 tsp. vanilla extract

**INSTRUCTIONS**

1. Mix all ingredients except vanilla together in a medium sized pot.
2. Cook over medium heat until the sugar dissolves and the mixture begins to thicken; about 10-15 minutes.
3. Add vanilla and cook for another few minutes to finish thickening.
4. Transfer to a small bowl and put in the freezer to cool.