

* Caramel Fondue Dulce de Leche Fondue

Yield: 2 cups

Ingredients

½ cup butter
2 cups brown sugar
1 cup dark corn syrup
14 ounces sweetened condensed milk
1 teaspoon vanilla
2 tablespoons water

Dipping Foods

Sliced apples, bananas and pound cake

In ceramic insert, melt the butter 1 minute in microwave on high power or until melted. Add the brown sugar, corn syrup, condensed milk, and water, stir to combine with Saucy Silicone Spatula. Continue heating in microwave for 1-2 minutes until smooth and thick. Add vanilla. Transfer ceramic insert to fondue pot that has been filled with 3 cups of hot water. Serve warm.

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