RICH & CREAMY CARAMEL SAUCE
MADE WITH ALLULOSE

Gluten-Free / Low-Carb Friendly / Keto-Friendly / No Added Sugar

Recipe by Debbie (@debsnourishedkitchen) and
Featured on MariGoldFoods.com

INGREDIENTS:

- 1½ cups heavy cream
- ½ cup **MariGold Allulose**
- Pinch of salt (optional)



DIRECTIONS

1. Add the heavy cream and MariGold Allulose to a medium saucepan and stir to combine.
2. Bring the mixture to a gentle boil over medium heat, watching carefully because it can bubble up quickly.
3. Reduce the heat to maintain a gentle simmer. Cook for approximately 30 minutes, stirring occasionally, until the mixture thickens and develops a beautiful golden caramel color.
4. Remove from heat and stir in a pinch of salt, if desired.
5. Allow the sauce to cool slightly before serving. It will continue to thicken as it cools.

Featuring MariGold Allulose (MariGoldFoods.com)

