

Peanut Butter Caramel Sauce

<http://userealbutter.com/2014/06/18/peanut-butter-caramel-sauce-recipe/>
slightly modified from [Epicurious](#)

1/2 cup sugar
1 cup heavy cream
1/2 tsp salt or to taste (optional)
1/3 cup creamy peanut butter

Place the sugar in a medium (3 quart) saucepan and set over medium heat. Heat the heavy cream in a small saucepan over medium heat. When the cream begins to simmer, reduce heat to low. The sugar should begin to melt after four or more minutes. Give it a gentle stir to mix the dry grains with the melted sugar. When the sugar is completely liquid and a deep amber color (another few minutes), remove from heat. Stir the hot cream into the caramelized sugar. It will sputter and bubble up, but keep stirring. Some of the caramelized sugar will harden in blobs, that's okay. Return the pan to medium-low heat and simmer while stirring until all of the caramel has dissolved (took me 12 minutes). If you are using an unsalted peanut butter, stir the salt into the caramel – totally optional. Add the peanut butter to the caramel and stir over medium-low heat until smooth. Store in a jar in the refrigerator. Makes 1 1/4 cups.