Easy Caramel Sauce

*January 19, 2014 624*

**SERVINGS:**

8 Servings

[INGREDIENTS](http://thepioneerwoman.com/cooking/easy-caramel-sauce/%22%20%5Cl%20%22recipe-ingredients-58014d6a0f02e)

* 1 cup Brown Sugar
* 1/2 stick Butter (4 Tablespoons)
* 1/2 cup Half-and-half Or Cream (cream Will Make It Thicker)
* 1 Tablespoon Vanilla
* Pinch Of Salt

[INSTRUCTIONS](http://thepioneerwoman.com/cooking/easy-caramel-sauce/%22%20%5Cl%20%22recipe-instructions-58014d6a0f02e)

Mix all ingredients in a medium saucepan over medium-low to medium heat. Cook while whisking gently for 5 to 7 minutes, until thicker. Turn off heat. Serve warm or refrigerate until cold.

If sauce is thin, just continue cooking for a few more minutes.