

Caramel Sauce with Fruit Slices

1/4 cup butter

1/2 cup packed brown sugar

1/3 cup whipping cream

Apple or pear for each student



1. In small saucepan, melt butter on medium heat (level 5). Melts evenly if cut into small chunks first. Use a wooden spoon to stir.
2. Whisk in brown sugar.
3. Reduce heat to med-low and stir constantly for 5 minutes. When mixture comes to a boil, reduce heat to low and keep stirring.
4. Slowly drizzle in whipping cream, whisking constantly until fully incorporated. Cook for 5 minutes, stirring enough to prevent burning.
5. Divide evenly into bowls (or take away container – no container may result in no caramel sauce to take away).

Meanwhile

Each student will wash, quarter, core and dice an apple or pear. Serve in a bowl with caramel sauce and a spoon (OR in take away container & apple/pear can go in a baggie).