

## Microwave Caramel Sauce

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Try our simple microwave caramel sauce which can be served with pretzel sticks, graham crackers, apples and cookies!



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### Ingredients

- 48 (10.8 ounces) Werther's Original Chewy Caramels, unwrapped
- 2 tablespoons water
- $\frac{1}{4}$  to  $\frac{1}{3}$  cup heavy cream
- Assorted snacks, such as pretzel sticks, graham crackers, apples or cookies, for dipping

**Prep time:** 5 minutes

**Cook time:** 2 minutes

**Ready in:** 7 minutes

**Skill level:** 1

**Yields:** 1 1/2 cups

### Instructions

1. Combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1 1/2 minutes.
2. Slowly add cream, 1 tablespoon at a time, until desired consistency is reached and mixture is smooth. Pour into a serving bowl. Serve with assorted snacks (pretzel sticks, graham crackers, apples and cookies).
3. Store caramel sauce refrigerated in an airtight container for up to 3 weeks.

### Variations:

- **Salted Caramel:** Add  $\frac{1}{2}$  teaspoon of salt to create salted caramel.
- **Chocolate Caramel:** Stir in 1 tablespoon of chocolate chips to warm caramel to create chocolate caramel.
- **Coffee Caramel:** Use instant espresso in place of water to create coffee caramel.
- **Pumpkin Caramel:** Add 2 tablespoons of pumpkin puree and 1 teaspoon of pumpkin spicemaple caramel.