Trust us and read through the entire recipe before you start cooking—you’ll be so happy you did.

Quick Salted Caramel Sauce + Apple Slices
warm buttery caramel, crisp apple slices + finishing salt

Serves 2 | Time to Table 10 minutes | Calories 378 | Category Vegetarian, Low-Calorie
Allergens Contains Milk (Heavy Cream + Butter) | Excellent Source of Vitamin C + Vitamin A | Good Source of Fiber
What To Do:

1. Make Caramel Sauce: In a tall-sided small saucepan over medium-low heat, add the heavy cream, brown sugar, butter, and pinch of salt. Cook, whisking frequently, until thickened (about 7 minutes). Note: About 3 minutes into cooking, the mixture will start bubbling frantically. This is normal; just keep whisking!

2. Spoon caramel sauce into a small bowl, and allow to cool for 2 minutes.

To Serve: Sprinkle a pinch of salt over caramel sauce, and serve alongside apple slices for dipping!

★ Pro Tip: What you have actually made here is a butterscotch. Both caramel and butterscotch are cooked sugars. Caramel is made with cooked granulated sugar and butterscotch with brown sugar! Pastry chefs would call this a cheater’s caramel. We just call it delicious!

★ Spice it Up!: Pop some vanilla! In the last minute of cooking, stir in ¼ teaspoon of vanilla extract.

We send the ingredients + you fill in the blanks. Share your story over this dessert + on social media using #terraskitchen and @terraskitchen.

The trees’ blooms give way to fruit that weigh down the —________.__ , putting _________ in reaching distance of eager _________ . What doesn’t go straight from _________ to mouth gets baked into _________ . As the seasons change, you’re —________.__ at the orchards for the first of many _________ .

Coffee Pairing
Coffees from the Pacific islands are low in acidity, robust, and earthy. A perfect match to a buttery caramel sauce.

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Sure, our TK food containers are recyclable, but we’d rather you upcycle them first. We’re partial to using them to sprout our garden seeds, but we’d love to see how creative you are! Tag us in your photos with @terraskitchen and #terraskitchen.