

Apple Cider Caramel

This recipe makes one cup



Ingredients

1 cup freeze dried apple cider (See Recipe)
½ cup butter
⅓ cup heavy whipping cream

Directions:

1. Melt the butter in a pot on the stove over medium heat.
2. Add everything else and cook over medium heat whisking constantly until it reaches a boil.
3. Once it reaches a boil, whisk constantly and let boil for exactly 3 minutes.
4. Let it cool, then jar.

Rehydration:

No rehydration involved.

Notes:

No freeze drying involved.

Nutritional Value Per 1 tbsp

Calories: 40 Protein: 0 g Fat: 4 g Carbohydrates: 1 g Sugar: 1 g Fiber: 0 g