Sticky Bun Caramel Topping

Amount Enough topping for 2 square pans or 1 big rectangle pan of buns
Time 20 min

Ingredients

- 1/4 cup butter
- 1/2 cup brown sugar
- 1 tbsp light corn syrup
- 3 tbsp heavy cream

Steps

1. In a small saucepan, off the heat, stir 1/4 cup butter, 1/2 cup brown sugar, and 1 tbsp golden or light corn syrup.
2. Bring to a boil over low heat, stirring constantly.
3. Simmer, without stirring, for 5 minutes (only 3min in a cast iron pan). There will be many bubbles and the caramel should be dark brown and 244F.
4. Pour in 3 tbsp heavy cream. Swirl to mix.
5. Simmer for 3 minutes, swirling occasionally, or until it returns to 244F.
6. Pour into pans or bowl to use.

Notes

You can replace the corn syrup with honey.