Pumpkin Caramel

Ingredients

1 cup granulated sugar

1/2 tsp coarse sea salt

1/2 tsp cinnamon

1/8 tsp ground ginger

1/8 tsp ground nutmeg

6 tbsp room temperature butter

2/3 cup milk

1-14 ounce can sweetened condensed milk

3 tbsp pumpkin puree (not pie filling)

Instructions

1. Heat sugar in heave saucepan over medium

2. Whisking constantly - cook until sugar starts to clump & turns golden amber - being careful not

to burn

3. Remove from heat & carefully add butter, salt & spices. Stir well.

4. Return to heat & slowly add milk, pumpkin puree & sweetened condensed milk

5. Heat to a boil & then turn down to simmer for about 1-2 minutes

6. Remove from heat & allow to cool about 5 minutes before transferring to sterile jars

7. Store in refrigerator for up to 1 week or freezer for 1 month