

# Crockpot Caramel Sauce

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## **INGREDIENTS**

- 1 (14-oz.) can sweetened condensed milk
- Small mason jars (4 oz. jelly jars with lids and bands)

## **DIRECTIONS**

1. Divide the sweetened condensed milk evenly between the small mason jars (about 4 oz. each).
2. Tighten the lids and bands just until fingertip tight – don't overtighten.
3. Place the jars in a slow cooker, making sure they're not touching.
4. Fill the slow cooker with hot tap water until the jars are completely covered by about 1 inch of water.
5. Cook on LOW for 8-10 hours, or until the desired caramel color is reached.
6. Carefully remove the jars from the water using tongs and let them cool completely before opening.

## **Storage**

- Store unopened jars in the refrigerator for up to 1 month.
- Once opened, refrigerate and use within 1-2 weeks.