



spotlight™

Vegan Caramel Sauce

MAKES 1 CUP

Ingredients: _____

½ cup sugar
½ cup Spotlight™ creamy oat milk
1 teaspoon vanilla extract
2 tablespoons Spotlight™ Oil
¼ teaspoon kosher salt

Preparation: _____

Heat sugar in a dry skillet until melted and golden, swirling occasionally. Once the sugar is bubbling and beginning to caramelize at the edges, begin to whisk it so that it cooks evenly and doesn't burn. Turn the heat off and add the oat milk, a little at a time, until fully incorporated. Be careful, the mixture will steam and sputter and might seize a little. Keep whisking until it's smooth. Add the vanilla, oil, and salt and allow to cool to room temperature.