



#### Orange Caramel Sauce

250g (1 cup) caster sugar

100ml water

100ml orange juice

300ml Cream

#### Method

Put the sugar and water into a deep-sided pot and bring to the boil stirring constantly.

Once it comes to the boil do not stir. Keep on a high heat soon it starts to golden then brown, as soon as there is a whiff of burning remove from the heat and pour in the orange juice. Careful of spitting at this stage.

This stops the cooking and the caramel burning.

Return to the heat and bring to the boil again and add the cream once mixed in you can serve alongside ice cream or the pudding of your choice.

Enjoy