

Caramel Topping

1. Open and set aside the evaporated milk.
2. Add cream powder to hot water in the large kettle and stir with a wire whip until there are no lumps.
3. Add white sugar, corn syrup, salt and butter.
4. Turn stove on high and stir constantly until ingredients all liquefy and continue stirring.
5. When the batch starts to boil, stream in the evaporated milk slowly so that the batch does not stop boiling.
6. Stir constantly so that the batch does not burn on the sides of the kettle.
7. Cook to 230 degrees and turn the stove off (+ or – adjustment for thermometer calibration, temperature, humidity and barometric pressure).
8. Add vanilla and mix well.
9. Add approximately two quarts of water to achieve desired consistency.
10. Pour into ice cream tubs or similar type of container and cover. Store in refrigerator.