

Honey Caramel Sauce

Ah, honey caramel sauce. The caramel flavor everyone loves with a light, airy taste. Honey can be used for a variety of things, not just food. I use raw, local honey in all my recipes. This stuff is too good to make into some sort of face mask or hair removal treatment. Some things simply must be eaten.

I am in love with raw honey. The taste alone gets me, but the way it holds its own in recipes has me sold out. I am not new to cooking with honey. When I used to buy generic honey from the store (gasp) I had no clue what was missing. The flavor wasn't nearly as prevalent and the texture was slightly

different.



Getting the ingredient portions right for this recipe was tricky, but definitely worth it. My kids hardly complained about “bad batches” either.☐

<http://sweetestlemonade.com/wp-content/uploads/2017/06/honey-caramel-sauce-vid.mp4>

Uses For Honey Caramel Sauce

Honestly, I haven't found a dud, but here is what I know works!

- Drizzle it over plain greek yogurt
- Serve with sliced apples
- Make [Caramel Popcorn](#)
- Serve up a special treat with [Crazy Nana's Caramel Cakes](#)
- Right before baking this [homemade granola](#), pour a little caramel sauce on it
- Stir directly into your coffee!



What do you love to do with caramel sauce? Whatever it is try this honey caramel sauce instead of your regular one. Looking for a darker caramel flavor? [Click here to read about our caramel sauce using coconut sugar.](#)

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