
Coconut-Caramel Sauce

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1/2 cup dulce de leche

1/3 cup canned unsweetened coconut milk

2 tablespoons dark rum (optional)

In a small saucepan, combine the dulce de leche, coconut milk and, if desired, the dark rum.

Cook and stir the mixture over medium-low heat until heated through.

(TIP: To make the sauce in a microwave, stir together the dulce de leche and coconut milk in a microwave-safe bowl (the mixture will not be smooth). Microwave for 1 minute or until warm and smooth, whisking twice. If desired, stir in the rum.)

Condiments, Sauces

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .