



Creamy Dreamy Dairy Isle Caramel Topping

Ingredients

Two cans Dairy Isle Sweetened Condensed Milk
(or try our Dairy Isle Low Fat Sweetened Condensed Milk)

Method

- Bring a large sauce pan full of water to a boil
- Remove labels from the two unopened cans of milk and place the cans in the water.
- Reduce heat to simmer @ med low heat uncovered for 1-2 hours (Keep an eye on the water level, and ensure the water level is always higher than the cans)
- Remove the cans from the water with tongs
- Place on a rack to cool (liquid with firm up as it starts to cool)
- This delicious ooey-goey caramel can be used as a topping for ice cream or as an ingredient in cakes, cookies, etc