



Infused Vegan Caramel Sauce

makes 10 servings



Ingredients

- 1 cup coconut cream
- 3/4 cup organic brown sugar
- 1 tablespoon GF cornstarch
- pinch of salt
- 10 doses Dr. May Tincture (we recommend 100mg of the Relax Formula)

Instructions

- In a small pot, add the coconut cream, brown sugar and cornstarch. Stir to combine. Cook over medium-high heat, stirring constantly while the coconut cream melts. Once the coconut cream is melted and the mixture is bubbly, lower the heat to a simmer and stir frequently for about 5 minutes. Add a pinch of salt and 10 doses of Dr. May tincture. Stir to combine.
- Remove from heat. The caramel can be used immediately, or let it cool and it will thicken considerably. Each time you go to use it, give it a good stir. Store leftover caramel in a covered glass container in the refrigerator.

Drizzle on top of your favorite vegan ice cream, whip up a fall latte, or use as a dip for apples slices.