

Vegan Rum-Caramel Sauce

Ingredients

- ½ cup full-fat coconut cream (top ½ cup skimmed off the top of a can of full-fat coconut milk that's been unshaken and refrigerated for a minimum of 4 hours).
- 1 cup granulated sugar
- ¼ cup water
- 1 teaspoon honey
- ¼ teaspoon salt
- 1 tablespoon dark rum
- 2 tablespoons maple syrup (optional)

1. Chill the coconut milk and remove 1/2 cup of the coconut cream that will have accumulated at the top of the can. Stir maple syrup into coconut cream until the mixture is the consistency of heavy cream.
2. Mix the sugar, salt, honey, and water in a heavy saucepan over medium heat. Stir until sugar dissolves. Increase heat and boil without stirring until mixture turns amber in color.
3. Remove the pan from the heat and slowly and carefully stir the coconut cream mixture into the sugar. The caramel will bubble furiously at first so take care not to burn your fingers. Stir until smooth. If caramel has solidified somewhat return the pan to low heat and stir to dissolve.
4. Remove pan from heat and stir in rum.
5. Let sauce cool in the pan until cool enough to be transferred to your container of choice. Refrigerated, covered sauce will keep for several weeks.