



Vegan Dulce de Leche Sauce

By Erin Fletter

Prep Time 5 / **Cook Time** 25 / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

reduce: to boil or simmer a cooking liquid, like a sauce or juice, until it evaporates, thickens, and becomes concentrated, intensifying the flavors.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

dissolve: to stir an ingredient, like sugar, into another ingredient, like water, until they become one substance; or to melt or liquefy a solid food, such as butter, chocolate, or sugar.

Equipment

- Can opener
- Dry measuring cup
- Measuring spoons
- Whisk

Ingredients

Vegan Dulce de Leche Sauce

- 1 14-oz can unsweetened coconut milk
- 3/4 C brown sugar
- 1/2 tsp coarse salt

Food Allergen Substitutions

Vegan Dulce de Leche Sauce

Instructions

Vegan Dulce de Leche Sauce

whisk + dissolve + reduce

Whisk **1 can of coconut milk**, **3/4 cup packed brown sugar**, and **1/2 teaspoon coarse salt** in a heavy large skillet on your stovetop until sugar dissolves. Increase heat to medium-high and boil until mixture is reduced to about 2 1/2 cups, stirring occasionally, about 20 minutes. Serve with pancakes!