

Creamy Dairy Free Caramel Sauce

THM-Friendly: S

- 2 cups nut milk
- 1 and 1/3 cups allulose
- 4 tsp. coconut oil
- 2 tsp. butter extract

Put ingredients in a saucepan and heat on medium until it turns a light brown.

After it starts turning slightly brown remove it from the heat.

enJOY!



<https://www.joyfullifewithkj.com/dips-sauces-and-whippy-things/dairy-free-caramel-sauce>

