

Goat's Milk Caramel – *Cajeta*

Ingredients

| | |
|---------|------------------|
| 4 cups | goat's milk |
| 1 cup | granulated sugar |
| 1 tbsp | vanilla |
| ½ tsp | baking soda |
| 1/8 tsp | salt |

Place all ingredients in a pan over medium/high heat, and bring to a boil, stirring to avoid burning at the bottom (photo below, left); lower heat to medium, and continue cooking and reducing the mix, stirring occasionally with a wooden spatula. After about half an hour, the mix should look noticeably darker, and thicker (photo below, centre). **Do not touch or try to taste the mix, it will be extremely hot.** Stir more frequently from this point on, until the bottom of the pan remains visible for a few seconds after scraping with the spatula (photo below, right):



Cooking times will be typically between 45 and 60 minutes.

Transfer *cajeta* to clean heatproof jars with lids. This recipe yields one cup and a little bit more (to use right away over pancakes, or in a cup of hot coffee!)

