

Salted Carmel Pumpkin Dip

Source: Jacy Pulford, diycandy.com

Ingredients:

- 1 stick of butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ sweet condensed milk
- 1 teaspoon vanilla
- 1 can pumpkin puree
- 1 tablespoon nutmeg
- 1 tablespoon cinnamon
- 1 teaspoon of sea salt

Directions:

1. In a medium saucepan on medium heat, melt the stick of butter. Add in the brown sugar and whisk to combine. You'll get this beautiful chocolate-brown color.
2. Stir in the sweet condensed milk. Bring the caramel to a boil then reduce heat to simmer on low for about 5 minutes.
3. Add in the vanilla and $\frac{1}{2}$ teaspoon sea salt.
4. In a bowl combine the pumpkin puree, cinnamon, nutmeg and the rest of the sea salt. Mix with a large spoon. Pour in half of the caramel mixture and stir.
5. Spread the mixture on the bottom of an 8×11 inch glass pan. Drizzle the rest of the caramel sauce on top.
6. You can serve it gooey and warm as is or place in the refrigerator for about an hour.

Notes:

- Serve with sliced apples or a sweet crunchy cracker like Graham Crackers.

