

Dulce de Leche

Yield: 14 ounces

1 (14 ounce) can sweetened condensed milk
pinch of sea salt

Adjust the oven rack to the lowest third position. Place a shallow rimmed baking sheet on the oven rack. Preheat the oven to 425°F.

Pour the can of sweetened milk into a glass pie plate and stir in a pinch of salt. Cover tightly with foil. Place the pie plate on the baking sheet, then pour hot water into the baking sheet, around the pie plate, so the water fills up to about halfway up the sides of the plate. Bake for 1 hour and 15 minutes, or until the caramel is a deep golden brown. Add more water to the baking pan as necessary.

Remove the pie plate from the oven and let cool on a wire rack. Once cool, whisk until smooth. Store in the fridge, in an air-tight container, until ready to use. When ready to serve, warm gently in the microwave.

Source: Adapted from [David Lebovitz](#)