**Dulce de Leche**
Recipe: Melissa Schenker/Foodie for Two
Serves two foodies

**Ingredients:**
One 14 oz. can sweetened condensed milk

**Directions:**
**Bain Marie/Water Bath Method:**
Preheat oven to 425 degrees F.

Pour one can of sweetened condensed milk into a glass or ceramic pie plate, or small baking dish and cover tightly with aluminum foil. Place in a roasting pan or large pyrex baking dish and fill with hot water until it reaches halfway up the pie plate/baking dish.

Bake for 1 ¼ to 1 ½ hours until sauce is caramel colored and thick enough to pour. Check the water level during cooking and add more as necessary. Remove from the oven and take the dish out of the roasting pan/water; stir or whisk well and let the dulce de leche cool.

Store the dulce de leche in a sealed container in the refrigerator for up to 4 weeks. To serve, gently warm in the microwave or a water bath.

**Microwave Method:**
Pour one can of sweetened condensed milk into a 2 quart glass measuring cup. Cook on medium power (50%) for 2 minutes, stir well and repeat. Cook for 20 to 25 minutes on medium-low power (30%) until caramel colored and thick enough to pour, stirring well every 4 minutes and then every 2 minutes during the last 5 or 6 minutes.

Let cool; store the dulce de leche in a sealed container in the refrigerator for up to 4 weeks. To serve, gently warm in the microwave or a water bath.

*Eat well and share the love!*
© Foodie for Two/October 2011
Food Blog: foodiefortwo.wordpress.com