



# Popcorn with vegan caramel sauce

## Ingredients

200g dark brown sugar  
4 tbsp coconut milk - creamy part  
8 tbsp/120g Dairy free butter  
1 tbsp vanilla extract  
1/2 tsp salt ( for salted caramel)  
30ml plant based double cream - optional  
Vegan chocolate for grating

## Directions

1. Melt the butter, dark brown sugar, coconut milk and vanilla extract in a pan and whisk until smooth.
2. If you would like salted caramel, add 1/2 tsp salt to the pan.
3. Once melted add 30ml plant based double cream (optional).
4. Fill a bowl with your favourite vegan popcorn and ladle some the sauce.
5. Grate vegan chocolate over to finish and enjoy!

### Tip:

To make a salted caramel sauce, don't forget to add 1/2 tsp salt.

