

Savage Bros

This recipe features our most popular cooker-mixer, the FireMixer-14 (FM-14) equipment.

The FireMixer-14 is an automatic tabletop cooker-mixer designed for small-batch foodservice and confectionery production. Precision temperature control and high-heat performance up to 350°F deliver consistent results for both everyday and specialty recipes. A removable, variable-speed agitator provides hands-free, even mixing for reliable, uniform results every time.

INGREDIENTS

- 8 lbs sugar
- 3 lbs butter
- 4 lbs heavy whipping cream



Caramel Sauce (Dry Method)



DIRECTIONS

1. **Set Equipment:**
 - a. Set the kettle temperature to 400°F.
2. **Caramelize The Sugar:**
 - a. Sprinkle an even layer of sugar over the bottom of the kettle. Do not turn on the agitator.
 - b. As the sugar begins to melt and caramelize, gradually add more sugar.
 - c. When the sugar has mostly melted, start the agitator.
 - d. Continue the process until all the sugar is fully melted and caramelized.
3. **Prepare The Cream:**
 - a. Fill the FireMixer-14 Cream Can with cream and set it aside for later use.
4. **Add Butter:**
 - a. Once the sugar is fully caramelized, add the butter.
5. **Add The Cream**
 - a. Once the butter has melted, add the cream from the Cream Can, then turn off the heat.
 - b. Mix thoroughly until fully blended and smooth.
6. **Transfer The Caramel Sauce**
 - a. Pour the caramel sauce into a bowl for cooling or use.