

## **Homemade Dulce de Leche**

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Makes about 1 1/2 cups

1 can sweetened condensed milk, label removed

If your can of sweetened condensed milk (not evaporated milk!) has a tab, pop that just a bit. If it doesn't, use your can opener to puncture the top of the can twice. If you don't give a spot for the pressure to release, it could explode. Not cool.

Place the slightly opened can in a medium saucepan, top side up, and fill with water so that it's covered 3/4 of the way. Bring to a boil, reduce to a simmer and cook for three hours. Check back every 30 minutes to ensure the water hasn't dropped lower than half of the can. After three hours, carefully remove the can from the pan with tongs or a pot holder and let cool. Open, stir, and store any leftovers in a sealed container in the refrigerator.

Source: [Confections of a Foodie Bride](#)