

Cajeta — *Goat milk caramel sauce*

- 1 1/2 cups sugar
- 1 tsp baking soda
- Dash of salt
- 1 1/2 tsp of pure vanilla extract
- 6 cups fresh goat milk



Instructions

ADGA



In a large stainless steel pot, add 1 1/2 cups of sugar, 1 tsp. baking soda, dash of salt (to taste), and 1 1/2 tsp pure vanilla extract.

Over medium heat whisk all ingredients together and pour in 6 cups of fresh goat's milk. Keep it moving around...not too fast, just don't let it sit on the bottom or sides of the pan for too long.

Continue cooking over a slow, medium heat throughout the entire process. If you have small children, be sure and turn handles to the back to avoid any accidents as the mixture is extremely hot.

Foam will begin to appear once the mixture starts to boil.

After about 40 minutes, the foam begins to clear away. It will begin to change color quickly at this stage.

At about 45 to 50 minutes, it will start to turn a rich caramel color. A whisk will leave a trail when it is stirred.

Pour the hot mixture into a clean, sterilized canning jar. The heat from the caramel sauce will seal the jar.

Cajeta keeps in the pantry for approximately 3 months unopened; refrigerate after opening.

Learn more about
the American Dairy
Goat Association
and goat milk
products!

*Recipe from Dills-
A Little Goat Farm*

