

# Betty's Decadent Dulce de Leche



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In this video, Betty demonstrates how to make Dulce de Leche. This is a fantastic pudding that can be used in many ways—and it has only one ingredient!

Ingredients:

2 (14-ounce) cans sweetened condensed milk

Take the paper wrapper off of 2 cans of sweetened condensed milk and place the 2 cans into a pot of boiling water. Return to a boil, making sure the water level is continually above the cans. Place a lid that fits on the pot, and boil for 90 minutes, lifting the lid occasionally to check whether more water needs to be added. Turn the heat off after 90 minutes and let cans cool for about an hour in covered pot. Drain the warm water off and replace with tap water. Let the cans sit in the tap water until completely cooled (or just slightly warm). Open the cans and spoon the finished Dulce de Leche into a nice serving bowl. Place plastic wrap over the top, letting it touch and seal the surface of the Dulce de Leche. Chill until ready to use. Use as a pudding, ice cream topping, cupcake filling, or pie filling (or many other uses). I will be using mine in a parfait in the next upload. I hope you enjoy this demonstration for making a well-known sweet treat! --Betty