# Milk Caramel – Dulce de Leche – Doce de Leite

NIBBLEDISH CONTRIBUTOR

## Ingredients

Dulce de leche is the Spanish word for milk caramel, in Portuguese it is called "Doce de leite." Ingredients - 4 cups (1 liter) milk - 1 cup sugar - 1 teaspoon cornstarch

## Instructions

1.Pour milk, sugar and cornstarch in a non-stick saucepan and and cook it over low heat, stirring fairly constantly for about 45 minutes or until the milk achieves the consistency you want. 2.Serve plain or use it as cake filling.