

Buttermilk Panna Cotta with Cinnamon-Caramel Sauce

Ingredients

- 1 1/2 teaspoons (scant) unflavored gelatin
- 1 cup heavy whipping cream, divided
- 1/3 cup sugar
- 1 1/2 cups low-fat buttermilk
- 2 1/2 teaspoons vanilla extract, divided
- 1/2 cup (packed) golden brown sugar
- 1/8 teaspoon (generous) ground cinnamon

Preparation

Pour 1 1/2 tablespoons water into small bowl; sprinkle gelatin over. Let stand until gelatin softens, about 10 minutes.

Combine 3/4 cup cream and 1/3 cup sugar in heavy small saucepan. Stir over medium-high heat until sugar dissolves and mixture just begins to simmer. Remove from heat. Add gelatin; stir until gelatin dissolves. Cool until warm, stirring occasionally. Stir in buttermilk and 1 1/2 teaspoons vanilla. Divide among six 1/2-cup ramekins. Cover and refrigerate until set, at least 4 hours.

Combine brown sugar and remaining 1/4 cup cream in small saucepan. Stir over medium heat until sugar dissolves and caramel sauce is smooth. Remove from heat; stir in cinnamon and remaining 1 teaspoon vanilla.

Take the panna cottas out of the refrigerator and run a thin knife around the edge. Take a plate and put it on top of the panna cotta, then turn it over. If it does not come out, fill a shallow dish with warm water, and let the panna cotta dish soak in it for a minute. That should help.

Spoon slightly warm caramel sauce over each panna cotta and serve.