



Heavenly Salted Caramels

Ingredients

- 1 c. Heavy Cream
- 4 Tbsp. Unsalted Butter
- 2 tsp. Sea Salt, plus more for sprinkling
- 1 & 1/2 c. White Granulated Sugar
- 1/4 c. Corn Syrup
- 1/4 c. Water
- 1/2 tsp. Vanilla Extract

Tools

- Candy Thermometer
- Parchment paper to line pan (not wax paper)
- Two saucepans (one at least 2 quart, the other at least 4 quart)
- Spatula
- Whisk
- Pastry brush
- Wax paper (optional, to wrap caramels)

Directions

- Prepare the caramel mold.** Line an 8×8 baking dish with parchment so that excess paper hangs over the edges. I like to cut mine so that the parchment can form nice corners to keep the caramel looking more uniform.
- Melt the butter in the cream.** Over medium heat, melt the cream, butter and salt together. Remove from heat once melted.
- Combine the sugar, corn syrup, and water.** In the larger (4 quart) saucepan, combine the sugar, corn syrup, and water. Stir until the sugar is mixed evenly into a thick grainy paste. Then, wipe down the sides of the pan with a damp pastry brush so there are no sugar crystals above the surface of the sugar mixture. Add your candy thermometer, ensuring that the bottom of the thermometer is immersed in the mixture but not touching the bottom of the pan. Do not stir the sugar after this point.
- Cook the sugar syrup, but do not stir at this stage.** Place the pot with the sugar mixture over medium to medium-high heat. Let the sugar come to a boil (without stirring), and keep an eye on the thermometer. Around 250°F, the sugar syrup will become transparent as it continues to boil. Be careful! The mixture is extremely hot throughout the rest of the recipe. At any point after 250°F and before 325°F you can move to the next step. Around 320°F, the

liquid will start to darken. Do not go higher than 325°F, or your liquid will become scorched and your caramels will taste burned.

5. **Whisk in the cream and butter.** Turn off the heat under the sugar syrup. Slowly pour the melted butter/cream mixture into the sugar syrup while whisking. The mixture will bubble up and triple in size. As soon as you're done adding in all the cream, stop whisking and return the pan to medium or medium/high.
6. **Heat the caramel to 245°F – 250°F.** Without stirring, let the caramel come to a boil and keep an eye on the thermometer again. The caramel will start off a buttery yellow and eventually darken to reddish-brown caramel. Remove from heat when the caramel reaches 245-250°F.
7. **Whisk in the vanilla.** Quickly whisk the vanilla into the caramel.
8. **Pour the caramels into the mold.** Immediately pour the caramels into your parchment-lined mold. Do not scrape the bottom of the pan (there are sometimes hard burnt bits on the bottom). Knock the pan against the counter a few times to help air bubbles work their way out. If you want to sprinkle more sea salt on top, wait about 3-4 minutes to add it. If you add the salt too soon it will sink into the caramel, but if you wait too long the salt won't stick at all.
9. **Let the caramels set.** Put the caramels somewhere to set at room temperature (at least 2 hours, but overnight is best). Once the caramels have cooled to room temperature, cover the pan.
10. **Cut the caramels.** Once your salted caramels have set, lift them from the pan using the parchment flaps. Place them onto a cutting board, leaving them on the parchment. If you put them right on the cutting board, they will stick to the cutting board pretty badly (I learned this lesson the hard way).
Using a very sharp knife, cut the caramels into your desired shapes. I like to cut them into one-inch squares and place them into mini cupcake papers made from parchment paper. Do not use the regular mini-muffin papers! The caramels will stick to the paper and pull off bits of paper when you try to take them out.
11. **Wrap the caramels in wax paper.** Alternatively, you can cut squares of wax paper a little longer than your caramels. Cut the caramels into rectangles, wrap each one in wax paper and twist the ends closed.

These salted caramels will keep at room temperature for about two weeks.