

RECIPE CARD

Basic Caramel

RECIPE NAME

YIELD

PREP TIME

10-15 minutes

TIME TO COOK

I cook my caramel to 249 degrees, which gives me a firm caramel to use for dipping.

NOTES

INGREDIENTS

2 ¼ Cups Brown Sugar
1 Cup Butter (I use salted butter)
Pinch of Salt (I use sea salt)
1 Cup Light Corn Syrup
1 14-ounce can Sweetened Condensed Milk
1 tsp Vanilla
1 Cup milk or dark melting chocolate
2 Tbsp of course sea salt

PROCEDURE

1. In a saucepan, melt butter. Stir in sugar and salt, then add corn syrup. Mix well. Add sweetened condensed milk, stirring constantly. Continue stirring until caramel reaches your desired temperature from 245 degrees to 252 degrees. Remove from heat and stir in vanilla.
2. Pour into an 8"x8" pan, lined with parchment paper. Let sit for at least 12 hours.
3. Cut into 1" squares. Dip into chocolate and add sea salt. Let sit until chocolate is hardened.

Enjoy!