

Caramel Candy

Ingredients

- 412 g. sugar
- 4 fl. oz. water
- 168 g. golden cane syrup or corn syrup
- 1/4 tsp. cream of tartar
- 8 fl. oz. cream, room temp, not ultra-pasteurized
- 9 Tbl. unsalted butter
- 1 tsp. sea salt, to taste

Directions:

Prep your 8"x8" by lining with parchment.

Make sure the butter is room temp and cut into tablespoons.

Bring your cream to room temp, as well.

The sugar, syrup, water, and cream of tartar all go into a high-sided saucepan on high heat to dissolve. You can stir – but only while the sugar is dissolving and not in a vigorous manner. Once the sugar dissolves, place a lid on the pot for 5 minutes.

Remove the lid and insert your candy thermometer. DO NOT STIR. Lower heat to med or med-high. DO NOT WALK AWAY. I like the temp to come a little higher with white sugar caramel – about 320 Fahrenheit. Watch it and listen to you nose! Your nose knows. If it smells like cooked sugar getting dark and looks like it is getting too dark – act quickly and move on to the next step regardless of the lies your thermometer is telling you.

Remove pan from heat and add cream. It will bubble and steam violently as it mixes into the hot sugar. BE CAREFUL. Stir the cream in. When it seems well mixed, add the tablespoons of butter. Stir lightly and return to medium heat.

Cook until the temperature has return to 255 Fahrenheit.

Remove from heat and let sit in pan for 15 minutes. Taste carefully – this is liquid hot sugar so use caution! – and add the salt to taste. Blend in.

Pour into your prepped pan. After 30 minutes cooling, add the sea salt. Let caramel cool for at least 3 hours. Enjoy any way you like. Store airtight.