

Salted Caramel Candies



Ingredients

- ½ cup (1 stick) unsalted butter
- ½ cup heavy cream
- 3 tablespoons water
- ¼ cup light corn syrup
- 1 cup sugar
- ½ teaspoon flaked sea salt

Steps

1. Lightly oil a 9 x 5-inch loaf pan with canola oil. Measure and cut a piece of parchment paper that will fit inside the pan and come up the sides by at least 2 inches. Next, ever-so-slightly oil the paper. Do not overdo it otherwise you will have greasy candies. Set pan aside.
2. Cut butter into 8 pieces then combine with heavy cream in a small microwave-safe bowl. Heat in the microwave for 1 - 2 minutes or until it's hot and the butter has melted. Set aside.
3. In a small saucepan, combine the water and corn syrup. Then add the sugar but try not to splatter sugar up the sides of the pan. Now, use a spoon to gently stir the sugar into the water and corn syrup, just moistening the sugar.
4. Heat the pan over medium heat until the sugar has come to a boil.. Then cover with a lid for 1 minute. This will add steam to the pan so that any sugar that may have stuck to the sides of the pan melts off and falls back into the boiling liquid. Remove the lid and attach a candy thermometer. Cook the mixture for 5 to 10 minutes or until the temperature registers 320°F. The color of the sugar should be amber around the edges of the pan.
5. The moment the mixture hits 320°F carefully pour in a sixth of the butter and cream mixture then stir with a spatula. *Be careful the mixture will bubble up vigorously. Repeat with the remaining cream and butter, pouring only a small amount at a time and stirring as it will continue to bubble up. After adding all the cream and butter, the temperature will drop. Now, continue cooking for another 5 to 10 minutes, until the temperature reaches 240°F for soft caramels or 245°F for slightly harder caramels.
6. The moment the caramel reaches your temperature, pour carefully into the prepared pan. Cool for 20 minutes before sprinkling the sea salt on top. Then let it cool for 4 hours in refrigerator. Unmold the caramel and, using a sharp knife, cut the caramels into your desired shape and size. Wrap in plastic candy wrappers or waxed paper and refrigerate or freeze for later use.