



PREP: 10 min
COOK: 20 min
SERVES:

Salted Vanilla Caramels

These little parcels of caramel are truly addictive. If you're making them to give as gifts, be sure to make a double batch!

Ingredients

1 cup (250ml) thickened cream
70g butter, cut into pieces
2 tbsp (60g) honey
1 ¼ cup (275g) caster sugar
¼ cup (60ml) water
1/4 cup (60ml/90g) Queen Glucose Syrup
1 tsp sea salt flakes, plus extra for dusting
½ tsp Queen Vanilla Bean Paste

Method

STEP 1

Prepare all of your equipment at the beginning: Line a square 20cm baking tin with baking paper and brush/spray lightly with oil. The caramel will stick to the baking paper if it isn't oiled.

STEP 2

Prepare 2 heavy bottomed saucepans as follows: Saucepan 1 – combine cream, butter and salt and stir well. Saucepan 2 – combine together honey, glucose syrup, water and sugar stirring well to combine and insert a candy thermometer, making sure the thermometer is not touching the bottom of the pan.

STEP 3

Place the cream filled saucepan over a gentle heat until the butter has melted, then set aside.

STEP 4

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Method

Place the second saucepan on a high heat and without stirring, bring to a rapid boil. Continue to boil rapidly without stirring until the mixture turns a golden brown colour. When this happens, remove from heat immediately.

STEP 5

Slowly pour the butter and cream mixture into the golden sugar mixture (being careful as the mixture will bubble and be extremely hot). Return the saucepan to the heat and cook until the caramel reaches 120° Celsius. Once this temperature is reached, remove from heat.

STEP 6

Stir in the vanilla to the caramel mixing well, then pour the mixture into the prepared baking tin. Leave to cool completely at room temperature, then put it in the fridge for a few hours to firm up. The toffee should be set but not rock hard.

STEP 7

Tip out the caramel onto a cutting board and working quickly in a cool room cut into bite sized pieces with a very sharp and well oiled knife (mine were 2.5cm by 1cm). Sprinkle the pieces lightly with salt and wrap individually with wax paper or baking paper.

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