

# A Recipe From *tikkido*

## Salted Caramels Recipe

<https://tikkido.com/blog/salted-caramel-candy-recipe>

### Salted Caramels:

- 1 cup heavy cream
- 5 tablespoons unsalted butter, cut into pieces
- 1 teaspoon salt
- 1 1/2 cups sugar
- 1/4 cup light corn syrup
- 1/4 cup water
- 1 teaspoon vanilla
- 1/2 teaspoon vinegar or lemon juice
- sea salt to taste, for sprinkling on top of the caramels.

### Instructions

1. In a small saucepan, bring butter, cream, and the teaspoon of salt to a boil. Remove from heat and set aside.
2. Boil sugar, water, and corn syrup in a second, good sized (4 quart-ish) pot. Stir frequently until the sugar is dissolved. Once the sugar is dissolved, stop stirring! Gently swirl the pan until the ingredients turn a light golden caramel color. Watch carefully--this happens quickly!
3. Slowly pour the cream mixture into the sugar mixture, stirring constantly as you combine the two liquids. It will bubble up impressively, but don't worry! That's why we used a biggish pot. Keep stirring until the mixture reaches 245 on a candy thermometer. Remove from heat, and quickly stir in the vanilla and vinegar (or lemon juice).
4. Remove from heat, and quickly stir in the vanilla and vinegar (or lemon juice).
5. Pour into an 8x8 silicone pan.
6. Let cool for 5 or so minutes before sprinkling on sea salt, if desired.

