

Soft Caramels Recipe

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Prep. time : 10 minutes

Cook time : 10 minutes

Ready in 20 minutes plus cooling

Level : Advanced

Ingredients:

- Sugar 180g (6.3oz)
- Glucose syrup 180g (6.3oz)
- Cream (at least 30% fat) 250g (8.8oz)
- Butter 30g (1oz)
- Vanilla powder

Directions

1. Prepare 15cm x 15cm (6" x 6") baking pan and line it with parchment paper. The bottom and the sides of the pan should be covered with paper.
2. Put sugar and enough water to cover the sugar into a large saucepan. Put the lid on, and bring the mixture to a boil.
3. When the syrup boils, remove the lid, add glucose syrup and continue cooking the syrup.
4. Cook the mixture until it starts to caramelize. At that point heat up the cream.
5. When your caramel gets nice dark color, remove the mixture from the stove and gradually add hot cream and butter. Stir until incorporated.
6. Put the mixture back on the stove and insert the probe of a candy thermometer into the pan. Continue cooking the mixture without stirring.

7. Cook until the mixture reaches a temperature between 118°C (245°F) and 121°C (250°F). At that point, remove the pan from the stove, add vanilla powder, and immediately pour the hot mixture into the prepared baking pan.
8. Leave it to cool at room temperature overnight.
9. Place the cooled caramel slab on a cutting board and cut out uniform pieces using a sharp, oiled knife.
10. Wrap each caramel in the cellophane, and store them in the fridge for a couple of weeks.