

Sea Salt Caramels

1 cup of butter, plus extra for greasing the pan

2 1/2 cups packed brown sugar

3/4 tsp coarse sea salt

1 cup light corn syrup

1 can (14oz) sweetened condensed milk

1 Tbsp vanilla

Lightly butter the bottom and sides of a 11x7 inch pan with butter so that parchment paper will stick to the pan. Fit the bottom and sides of the pan with parchment paper leaving a 2 inch flap overhanging either side of the pan. Generously butter the parchment paper to prevent caramels from sticking.

In a heavy sauce pan, melt butter over medium heat. Once melted, stir in brown sugar, salt, corn syrup and condensed milk. Cook over medium heat, stirring constantly until the mixture begins to boil.

Once it begins to boil, reduce the heat to medium-low and add a candy thermometer to the side of your pan to monitor the temperature of the caramel mixture. Continue to cook until temperature reaches “firm ball” stage (245 degrees F)

Once “firm ball” temperature has been reached, immediately remove mixture from the heat. Stir in the vanilla. Pour into the pan, and spread evenly. Let cool several hours.

Cut pieces into small rectangles or squares and wrap with parchment paper or wax paper.

