



Chocolate Caramels

Adapted from *Chef Laurent*



Ingredients

- 2 cup sugar
- 1 1/2 cup light corn syrup
- 12 ounces unsweetened chocolate, or 1 bag of chocolate chips
- 2 cups heavy whipping cream
- Sea Salt for topping



Directions



Yield: 45 pieces **Serving size:** 2 pieces

Total cost: **Serving cost:**

1. Line a 9x5 loaf pan, line with foil or parchment and spray.
2. In a large heavy saucepan, bring the sugar, corn syrup, and cream to a boil and reduce heat to medium.
3. Using a candy thermometer continue to cook until the temperature reaches 242°. This may take 20-30 minutes.
4. Immediately add the chocolate chips and combine.
5. Pour into the pan. (do not scrape saucepan).
6. Sprinkle with Sea Salt.
7. Let stand until firm, about 5 hours or overnight.
8. Lift candy out of pan and cut into 1-inch squares.

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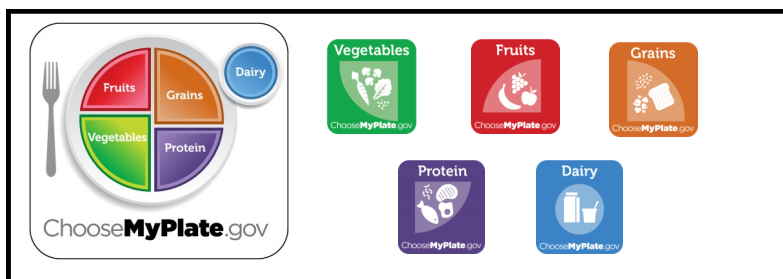
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