

**Miele**

# Chewy caramels

By Miele

**20 minutes, plus setting time**

Preparation Time

**2 hours 30 minutes**

Cooking Time

**6 serves**

Serves



## INGREDIENTS

- 125 ml (½ cup) cream
- 130 g unsalted butter
- 60 ml (¼ cup) water
- 60 ml (¼ cup) corn syrup
- 1 cup (220 g) caster sugar
- ½ tsp salt flakes

## METHOD

1. Grease and line a 15 cm x 10 cm tray with baking paper.
2. Place the cream and butter in small saucepan and heat on medium heat, induction setting 5, for 3 minutes, or until the butter melts.
3. Place the water, corn syrup and sugar in a medium saucepan on medium heat, induction setting 6, and cook for 10 minutes, or until the mixture is golden (approximately 160°C).
4. Remove the corn syrup and sugar mixture from the heat and slowly whisk in the cream mixture.
5. Return to the cooktop on medium heat, induction setting 6, stirring occasionally. Cook for 7 minutes, or until the caramel reaches 115°C. Remove from the heat and season with the salt.
6. Pour into the prepared tray and place in the fridge to set for a minimum of 3 hours.
7. Once set, cut the caramel into desired shapes.