



Apple Cider Caramels

Apple pie meets caramel in these soft, chewy candies. When wrapped in parchment they're the perfect homemade treat to hand out on Halloween.



PREP

5 mins

BAKE

20 to 30
mins

TOTAL

25 mins

YIELD

64 caramels

Ingredients

- 2 cups (454g) heavy cream
- 1 cup (312g) light corn syrup
- 2 cups (397g) granulated sugar
- 6 tablespoons (85g) butter, salted or unsalted
- 1/2 cup (170g) boiled cider
- 1/2 teaspoon salt
- 1 teaspoon King Arthur Apple Pie Spice*

*No Apple Pie Spice? Substitute 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, and 1/4 teaspoon nutmeg or allspice

Instructions

- ① Lightly grease an 8" x 8" baking pan and line with parchment paper, leaving an overhang on opposite sides.
- ② Combine the cream, corn syrup, sugar, butter, and boiled cider in a 4-quart, heavy-bottom, deep saucepan. Bring the mixture to a boil over high heat, stirring to dissolve the sugar. Reduce to medium-high heat and cook, without stirring, until the mixture reaches 248°F on a candy thermometer, 20 to 30 minutes, depending on your particular stove. *Want to make a softer caramel? See "tips," below.*
- ③ Remove the pan from the heat; stir in the salt and spice.
- ④ Pour the hot mixture into the prepared pan. Let it stand for 12 to 18 hours at room temperature before cutting into 1" squares.
- ⑤ To wrap the caramels, use 6" squares of parchment paper. Place one caramel in the center of each square; wrap the opposite edges of the paper around the caramel and twist the exposed edges to close.

Tips from our Bakers



To make apple cider caramel sauce, start by cutting all of the ingredient amounts in half. Boil the mixture to about 226°F to 230°F ("thread" stage on your candy thermometer). The sauce will be a spreadable consistency (like peanut butter) direct from the fridge; softer at room temperature; and will become pourable when you heat it. Store sauce for a few days at room temperature; refrigerate for longer storage. Yield: about 1 3/4 cups sauce.



For softer caramels, boil the mixture until it reaches 242°F to 245°F. You'll need to refrigerate the caramels once they're completely cool. Remove them from the refrigerator about 15 minutes prior to cutting and wrapping. Wrap in squares of waxed paper or parchment.



For a "salty caramel" experience, sprinkle the caramels with large-grain (moderately coarse) sea salt about 20 minutes after pouring the caramel into the pan. The salt will disappear from view, but you'll taste it in the finished candy.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253