

Fleur De Sel Caramels

1 cup heavy cream
5 Tbsp. unsalted butter, cut into pieces
1 teaspoon fleur de sel
1 1/2 cups sugar
1/4 cup light corn syrup
1/4 cup water

Line bottom and sides of an 8-inch square baking pan with parchment paper, then lightly oil parchment.

Bring cream, butter, and fleur de sel to a boil in a small saucepan, then remove from heat and set aside.

Boil sugar, corn syrup, and water in a 3- to 4-quart heavy saucepan, stirring until sugar is dissolved. Boil, without stirring but gently swirling pan, until mixture is a light golden caramel.

Carefully stir in cream mixture (mixture will bubble up) and simmer, stirring frequently, until caramel registers 248°F on thermometer, 10 to 15 minutes. Pour into baking pan and cool 2 hours. Cut into 1-inch pieces, then wrap each piece in a 4-inch square of wax paper, twisting 2 ends to close.

Makes about 40 candies.

Recipe brought to you by: Rachael of LaFujiMama.com 09/28/08



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