

Earl Grey Hard Caramels

Prep Time: 10 minutes

Cook Time: 30 minutes

1 C sugar
1/2 C light corn syrup
1/2 C unsalted butter
1/2 C heavy cream

1/4 C brewed and cooled Earl Grey Bravo
Tea
1/2 t vanilla extract
1/4 t salt

In a saucepan, combine the sugar, corn syrup, and butter.

Cook over medium heat until the mixture reaches 300°F on a candy thermometer.

Remove from heat and slowly add the cream and brewed tea, stirring constantly.

Return to heat and cook until the mixture reaches 310°F.

Stir in vanilla extract and salt.

Pour into a greased pan and let cool completely before breaking into pieces.