

Hazelnut Chewy 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 Honeybush

Hazelnut Tea
1/2 t vanilla extract
1/4 t salt
1/2 C chopped hazelnuts

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

Cook over medium heat until the mixture reaches 250°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 245°F.

Stir in vanilla extract, salt, and chopped hazelnuts.

Pour into a greased pan and let cool completely before cutting into squares.