Smoky CaraMocha Caramel

TOTAL TIME: 1 hour 30 minutes (including cooling time)

1 C heavy cream
12 oz dark chocolate, finely chopped
2 T unsalted butter, softened
1 t coffee extract
2 T loose leaf Smoky CaraMocha tea, finely ground

1/2 C finely chopped espresso beans
1 C granulated sugar
1/4 C water
1/4 C light corn syrup
1/4 t salt

PREPARE THE CARAMEL BASE: In a small saucepan, combine the granulated sugar, water, light corn syrup, and salt. Cook over medium heat, stirring gently until the sugar dissolves. Increase the heat to medium-high and bring to a boil without stirring. Cook until the mixture turns a deep amber color, about 8-10 minutes.

ADD CREAM MIXTURE: While the sugar mixture is cooking, heat the heavy cream in a separate saucepan until it just begins to simmer. Remove from heat and add the finely chopped dark chocolate, butter, coffee extract, and finely ground Smoky CaraMocha tea. Stir until smooth and fully combined.

COMBINE AND COOK: Once the sugar mixture reaches the desired color, carefully pour the cream mixture into the caramel. Be cautious as it will bubble up vigorously. Stir continuously until the mixture is smooth and well combined. Continue to cook the caramel over medium heat until it reaches 245°F (118°C) on a candy thermometer.

ADD ESPRESSO BEANS: Stir in the finely chopped espresso beans until evenly distributed.

POUR AND COOL: Pour the caramel into a parchment-lined 8x8-inch baking dish, spreading it evenly. Let it cool at room temperature for about 1 hour, or until firm.

CUT THE CARAMEL: Once the caramel is firm, lift it out of the baking dish using the parchment paper. Cut into small squares using a sharp knife.

Wrap leftovers with wax paper and store in an airtight container at room temperature.