

# Earl Grey Salted 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  
Supreme Tea  
1/2 t vanilla extract  
1/4 t sea salt, plus extra for sprinkling

**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** and sea salt.

**Pour into a greased pan** and sprinkle with extra sea salt.

**Let cool** completely before cutting into squares.