

Spiced Apple 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 Spiced Apple

Chai Tea
1/2 t vanilla extract
1/4 t ground cinnamon
1/4 t salt

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, ground cinnamon, and salt.

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