

# Chewy Chocolate Chai Caramels

**PREP TIME:** 20 minutes

**CHILL TIME:** 2 hours

**COOK TIME:** 30 minutes

## FOR THE CARAMEL:

1 C heavy cream  
2 T [Chocolate Chai Pu-Erh](#) tea leaves  
1 C granulated sugar  
1/2 C light corn syrup

1/4 C unsalted butter, cut into pieces  
1/4 t salt  
1 t vanilla extract

## FOR THE CHOCOLATE COATING:

8 oz dark chocolate (70% cocoa), finely chopped

1 T vegetable oil (optional, for a smoother coating)

## INFUSE THE CREAM:

1. In a small saucepan, heat the heavy cream until it just begins to simmer. Remove from heat.
2. Add the Chocolate Chai Pu-Erh Tea leaves to the cream. Cover and steep for 10 minutes.
3. Strain the cream through a fine mesh sieve to remove the tea leaves, pressing down to extract as much flavor as possible.

## MAKE THE CARAMEL:

1. In a medium saucepan, combine the sugar, corn syrup, butter, and salt. Cook over medium heat, stirring constantly until the butter melts and the mixture begins to boil.
2. Gradually add the infused cream, stirring constantly. Continue to cook, stirring frequently, until the mixture reaches 245°F on a candy thermometer (firm-ball stage).
3. Remove from heat and stir in the vanilla extract.

## SET THE CARAMEL:

1. Pour the caramel into a parchment-lined 8x8 inch baking dish. Let it cool at room temperature until firm, about 2 hours.
2. Once set, cut the caramel into small squares or rectangles.

## COAT WITH CHOCOLATE:

1. Melt the dark chocolate in a heatproof bowl set over a pot of simmering water (double boiler method). Stir until smooth. If using, add the vegetable oil for a smoother coating.
2. Dip each caramel piece into the melted chocolate, using a fork to fully coat. Let any excess chocolate drip off before placing the coated caramel on a parchment-lined baking sheet.
3. Allow the chocolate to set at room temperature or refrigerate for quicker setting.

## SERVE AND ENJOY:

1. Store the chocolate-covered caramels in an airtight container at room temperature or in the refrigerator.