



Vegan Riesen Candies

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Ingredients

For the Chewy Caramel:

- 1 cup full-fat coconut milk or coconut cream
- 1 cup organic cane sugar
- ¼ cup light corn syrup or maple syrup
- 3 tbsp vegan butter (Earth Balance or Miyoko's works well)
- ¼ tsp salt
- 1 tsp vanilla extract

For the Chocolate Coating:

- 1 ½ cups vegan dark chocolate chips or chopped chocolate
- 1 tbsp coconut oil

Instructions

1. Make the Caramel

1. Line a square pan (8x8") with parchment paper and lightly grease.
2. In a medium saucepan over medium heat, combine **coconut milk, sugar, corn syrup, vegan butter, and salt**.
3. Stir constantly until sugar dissolves and the mixture comes to a gentle boil.
4. Reduce heat and continue cooking until the mixture reaches **245–250°F (firm-ball stage)** on a candy thermometer, about 15–20 minutes.
5. Remove from heat and stir in **vanilla extract**.

2. Shape the Caramels

1. Pour the caramel into the prepared pan and let cool slightly until firm enough to cut.
2. Cut into small rectangles (bite-sized). Chill in the fridge to firm completely.

3. Coat with Chocolate

1. Melt **chocolate chips + coconut oil** until smooth.

2. Dip each caramel piece into the melted chocolate and place on parchment paper to set.
 3. Chill briefly if needed until the chocolate coating firms.
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Tips & Variations

- 🍫 Use a high-quality dark chocolate for a rich, authentic Riesen taste.
- 🥥 Coconut cream gives a slightly creamy, fudgy texture to the caramel.
- ✨ For an extra touch, sprinkle a tiny pinch of sea salt on top before the chocolate sets.
- 🥜 Add finely chopped nuts in the caramel layer for a nutty version.