



Vegan Werther's-Style Caramels

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Ingredients

For the Caramel:

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

Optional Coating:

- 1–2 tsp powdered sugar or cornstarch (to prevent sticking)
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Instructions

1. Prepare the Caramel

1. Line a square pan (8x8") with parchment paper. 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 mixture comes to a gentle boil.
4. Reduce heat and continue cooking, stirring occasionally, until mixture reaches **245–250°F (firm-ball stage)** on a candy thermometer (approx. 15–20 minutes).
5. Remove from heat and stir in **vanilla extract**.

2. Pour and Set

1. Pour caramel into the prepared pan and spread evenly.
2. Let cool to room temperature, then refrigerate for 1–2 hours until firm.

3. Cut and Finish

1. Once set, remove from pan and cut into small rectangles.
 2. Optional: Dust lightly with **powdered sugar or cornstarch** to prevent sticking.
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Tips & Variations

👉 For **extra buttery flavor**, use a vegan butter with a rich flavor like Miyoko's cultured butter.

🥥 Coconut cream gives a slightly tropical undertone — perfect for a vegan version.

🍪 Add a pinch of ground nutmeg or cinnamon for a spiced caramel twist.

✨ Store in an airtight container at room temperature or in the fridge for up to 2 weeks.