

- If you love caramels and want to make some that are homemade and even better than what you can get at the store, this is the recipe for you. They're made by first making caramel sauce and then turning that caramel sauce into the soft and chewy caramels. So you basically have double the caramel flavor. They are hard to resist and so good. Hi, I'm Lindsay from Life,, Love, and Sugar, and today we are making soft and chewy homemade caramels. All right, so the first thing we want to do is line our pan with some parchment paper. Then after our caramel's cool, we can lift them out of the pan, and it'll make them easier to cut. So I'm just gonna press this down into the pan with a lot of overhang that we use to lift it. So there we go. Now we can move over to the stove and work on making the caramels. All right, so, to start off, we're gonna make our caramel sauce. We're gonna add our sugar to the pan and water. This caramel sauce is made using the wet method, so it's a little simpler to make, and you're not as likely to burn it. So we are going to heat these until the sugar is melted and dissolved in the water. All right, so once the sugar has melted, we're gonna add our butter. We're gonna let that melt. All right, so once the butter is melted, we're gonna turn our heat up to medium, and we're just gonna leave it. We're not gonna stir it anymore. I'm also gonna add my candy thermometer, or this is an instant-read thermometer. I personally like that. And we are going to let this cook, and the sugar will caramelize, and it'll eventually turn a nice golden amber color. And I look for it to get to between 320 and 330 degrees, and then we're ready to move on to our next step. And I am gonna go ahead and use a pastry brush with a little bit of water on it to wipe down the sides where stuff may have gotten on the sides from stirring so that that doesn't crystallize and cause little bits to form in our final caramel sauce and caramels. So if you notice that this is caramelizing more in one spot than another, and you wanna kind of swirl it around in the pan so that it's cooking evenly, you can totally do that. So you just want to give it a little swirl and then set it back on the heat. But when you do that, you also want to use your pastry brush with the water to wash the sides down anywhere that you need to so that that doesn't crystallize. And it'll eventually turn a nice golden amber color. All right, so I'm gonna turn off the burner, and I'm gonna go ahead and add the heavy cream, and what looked very dark in color is now gonna look light in color, kind of milky. That's okay. Now we're gonna add the rest of our butter. We're gonna let this melt. Then we're gonna add in our corn syrup. Now we're gonna place this back over medium heat. We're gonna bring it back to a boil, put our thermometer back on, and once it starts to boil, we're gonna let it cook until it reaches 240 to 245. The higher the temperature, the firmer and chewier the caramels will be. So it's starting to come to a boil. At this point, if you wanna stir it so that it doesn't burn on the bottom, I would use a silicone spatula, no longer a whisk. You can stir it whenever you want to, just to make sure it doesn't burn, but always make sure you wipe down the sides with the water and the pastry brush. All right, so I'm gonna go ahead and take this off the heat. Move this guy. Now you can add your salt and your vanilla extract. It

will bubble up just a little bit. Stir that in. And then I just kind of keep stirring it for a few minutes until some of the bubbling subsides. Now we will grab our pan that we added parchment to earlier. All right, now we want to let that sit and cool completely before we lift our caramels out and cut them into little pieces. All right, so once your caramels have cooled completely, we can lift them out of the pan, and then just peel the paper back, and then you can cut 'em into pieces. You can cut them as big or as small as you like: squares, rectangles, whatever. I've even cut them into squares and dipped them in chocolate. They're delicious that way. I'm gonna go ahead and just cut some and wrap them in these wax paper pieces. These are pre-cut. I get 'em on Amazon. I love how easy they are to use. Just twist the ends, and you have some adorable soft and chewy caramels. And now you have your perfect soft and chewy homemade caramels. They are so good. They are full of a ton of caramel flavor. They make great gifts. They're perfect for the holidays or just eating anytime. For the full recipe, head over to lifeloveandsugar.com.