

Beth Kimmerle's
Soft Salted Chocolate Caramels

Makes about 120 candies

12 oz fine-quality bittersweet chocolate, finely chopped

2 cups sugar

2 cups heavy cream

1 1/2 cups dark corn syrup

2 teaspoons sea salt

Vegetable oil spray for greasing knife

Special equipment: parchment paper; a candy thermometer

1) Line 9x13 baking pan with parchment paper. Place chopped chocolate in a large bowl and set aside.

2) Combine sugar, cream, corn syrup and 1 teaspoon salt in a 1- to 1 1/2-quart heavy saucepan. Over moderately high heat, bring to a boil while stirring until sugar is completely dissolved. Then, reduce heat to low and *without stirring*, allow mix to reach 243°F on thermometer. Immediately pour the mixture over the chocolate and whisk until smooth.

3) Carefully yet quickly pour the caramel chocolate mixture into the lined baking pan. Using a rubber spatula, pat the mixture into an even layer. Let caramel stand for 10 minutes, then sprinkle evenly with remaining sea salt. Cool completely in baking pan, about 2 hours.

4) Carefully invert caramel onto a clean, dry cutting board, then peel off parchment. Turn caramel salt side up. Lightly spray blade of a large heavy knife with oil and cut caramel into 1/2-inch squares.

• Caramels keep, layered between sheets of parchment or wax paper, in an airtight container at cool room temperature for 1 week. Caramels can be wrapped in 3-inch squares of wax paper; twist ends to close.

