

ORANGE ESPRESSO CARAMELS

INGREDIENTS

2 cups heavy cream
2 cups sugar
6 tablespoons unsalted butter, cut into pieces
1 1/4 cups light corn syrup
1/2 teaspoon coarse salt
1/2 teaspoon pure vanilla extract
1/2 teaspoon orange extract
1/4 cup instant espresso powder
zest from 2 oranges, very finely minced (almost paste-like)

DIRECTIONS

Prepare a foil sling for your 9 x 13 inch rimmed baking sheet and spray with baking spray. Set aside.

Bring cream, sugar, butter, and corn syrup to a boil in a large saucepan over high heat, stirring until sugar dissolves. Reduce heat to medium-high; cook, stirring occasionally, until caramel reaches 248 degrees on a candy thermometer, about 15 minutes. Immediately remove caramel from heat, and stir in salt, vanilla, orange extract, espresso powder, and orange zest. Pour caramel onto baking sheet, and let stand, uncovered, at room temperature at least 8 hours and up to 1 day.

Lifting by the foil sling, transfer caramel to a large cutting board. Cut into 3/4-by-1 1/4-inch pieces; wrap each piece in waxed paper or cellophane.