

CHOCOLATE-DIPPED HARVEST SPICE CARAMELS

INGREDIENTS

1 stick unsalted butter (8 tablespoons)
2 cups heavy whipping cream
1 cup light corn syrup
2 cups granulated sugar
3/4 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/4 teaspoon ground allspice
pinch of ground cayenne
Ghirardelli Chocolate Melting Wafers

You will also need a candy thermometer.

DIRECTIONS

Create a foil or parchment paper sling for your 8x8 inch baking pan. Spray lightly with baking spray. Set aside.

Combine butter, corn syrup, sugar and cream in a large, heavy bottomed pot. Use a bigger than you think you need as it boils up quite a bit. Bring to a boil over medium-high heat, stirring occasionally to dissolve the sugar. It's very important to scrape off all the sugar from the sides of the pot. Reduce heat to medium and continue cooking WITHOUT stirring until it reaches 248F. This can take anywhere for 20 minutes to an hour, just be patient. Remove from heat and stir in salt and spices. Pour mixture into prepared baking dish. Let rest in the refrigerator for 12-24 hours before cutting into pieces. They will be soft and quite sticky.

Line a table, countertop or baking sheets with wax paper. Using a double-boiler (or a metal bowl set over a lightly simmering pot of water), melt the chocolate wafers. Using two forks, individually dip the caramels in the chocolate, quickly coat and then remove to the wax paper lined surface. Let harden for 1-2 hours. Wrap caramels in waxed paper to store. Can be stored in the fridge or at room temperature.