

# COCONUT CARAMELS

## INGREDIENTS:

1 cup unsalted butter  
2 ½ cups light brown sugar, firmly packed  
¼ tsp sea salt  
1 cup light corn syrup  
14 oz can sweetened condensed milk  
1 ½ teaspoon LorAnn Coconut Super-Strength  
¼ cup coconut milk  
Sweetened shredded coconut on top



## DIRECTIONS:

1. Prepare pan: line a 9×13 Jelly Pan with parchment paper (not wax paper, this will melt) and coat the parchment paper with softened butter to ensure the caramels will easily release once cooled.
2. In a large heavy bottom sauce pan/pot on medium heat- melt butter.
3. In a medium bowl- combine sugar, salt, corn syrup and sweetened condensed milk
4. Once the butter is fully melted, combine remaining ingredients in the large pot on the stove. Turn heat up to medium-high until mixture begins to boil (10-15 minutes).
5. Once the mixture begins to boil, turn the temperature down to medium, add the candy thermometer and set to Firm Ball Stage (248 ° F) and stir constantly. This can take 20 minutes.
6. Once the mixture has reached 245 to 248 ° F and becomes thick and paste-like and is a deep dark caramel color, remove from the heat and stir in the Coconut Super-Strength.
7. Immediately pour the caramel into the prepared pan to cool. Top with shredded coconut.
8. Allow to cool overnight to completely firm up. Carefully pull the parchment paper with the caramels out of the pan and place on a large cutting board. Using a knife or pizza cutter (this works best), cut 1×1 inch squares and wrap in LorAnn wax candy wrappers.