



# Cheat Day Chai Tea Caramels

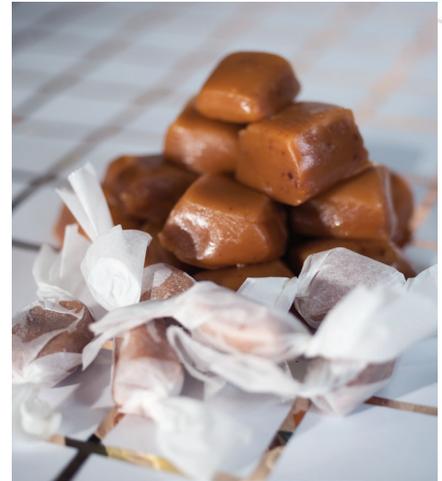
Serving Size: Makes 2 dozen candies

## INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 2 ¼ cups light brown sugar
- 1 cup light corn syrup
- ½ tsp salt
- 1 14-oz. can sweetened condensed milk
- 1 tsp LorAnn Oils Super-Strength Chai Tea Flavor
- 1 tsp any LorAnn Oils vanilla extract

## Tools:

Candy thermometer (see note below)



## INSTRUCTIONS

1. Butter an 8"x8" pan and line with parchment paper, letting the paper hang off both sides of the pan.
2. Melt butter over medium heat in a quality, heavy-duty 4-quart saucepan. Do not use a small saucepan.
3. Stir the brown sugar, corn syrup, and salt into the pan until combined. Stir in the sweetened condensed milk. Insert candy thermometer, making sure the tip does not touch the bottom of the pan. Cook candy mixture, stirring constantly, until temperature reaches 248° F (120° C). Immediately remove pan from heat. When boiling action subsides, stir in the LorAnn Oils Chai Tea Flavor, and stir in LorAnn Oils vanilla extract.
4. Pour caramel into prepared pan. Allow caramel to harden for several hours or overnight. Lift caramel out of pan using the overhanging parchment as handles. Cut into small squares or rectangles using a buttered pastry dough scraper or large buttered knife. If caramel seems too firm to cut, heat in a microwave oven on high power for 30–60 seconds or until caramel softens slightly and is easier to slice.

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### INSTRUCTIONS (Cont.)

5. Wrap cut candies individually in waxed paper or plastic wrap and store in an airtight container at room temperature for up to three weeks. For longer storage, place wrapped candies in a plastic freezer bag and freeze for up to six months.

*Note:*

*When making caramel or other cooked candies, it is important to use an accurate thermometer to ensure the candy is cooked to the proper temperature. To test accuracy, fill a saucepan half full with water and bring to a boil. Insert thermometer (do not allow tip to touch the bottom of the pan) and leave in pan for several minutes. Since water boils at 212° F (100° C), that should be the temperature on your thermometer. If your thermometer is a few degrees off, add or subtract this difference accordingly from future readings.*

