

Rosemary Coconut Sea-Salt Caramels

by Jessica Nicole Wenke

Makes approximately 50 individually wrapped caramels

½ c. (1 stick) unsalted butter
1 tsp. salt
1 tbsp. coconut extract
1 tbsp. fresh rosemary (finely chopped)*
1 pint (2 c.) heavy cream
3 c. turbinado sugar crystals
½ c. water
½ c. rice syrup or corn syrup
Crushed sea-salt (*regular or smoked*)
1 tbsp. flour
Coconut oil (to grease wax paper)

First prepare a cake pan by lining it with a sheet of wax paper. Make sure that the wax paper has been greased (I like to use coconut oil), and covered with a thin layer of flour.

Melt butter on low heat in a medium-sized sauce pan. Do not let boil. Add salt, coconut extract, and fresh rosemary to melted butter. Remove from heat and let sit for 15 minutes so that the butter can be infused with the rosemary.

After 15 minutes, add heavy cream to butter mixture and turn on medium heat. *Stir constantly*. Let it come to a slight boil and *immediately* remove from heat. Set aside.

In a large soup pan, combine water, syrup (corn or rice), and turbinado sugar under medium heat. Stir constantly until turbinado is completely dissolved. Add cream mixture.

Heat entire mixture on medium heat. *Be sure to stir constantly, periodically checking the temperature with a candy thermometer clipped to the edge of the pan.*

Keep stirring until mixture has reached 140-145 degrees (140 degrees for soft-ball caramel, and 145 degrees for medium-ball caramel). 150 degrees will give you hard caramels; *this is not good for this particular recipe.*

Remove from heat and quickly pour mixture into the prepared cake pan. When the top has cooled and hardened slightly, sprinkle it with desired amount of ground sea-salt. Let sit until *completely* cooled.

Lift caramel from the pan and begin to peel wax paper from its edges slowly. Cut caramels into desired shapes and sizes and wrap with individually cut wax paper squares.

** I like to use Tuscan Blue Rosemary because it is the most flavorful, but it may be too piney for some. If so, try Salem Rosemary.*