

Salted Chocolate Covered Bourbon Cider Caramels

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Ingredients

- 1 cup apple cider
- 1 1/2 cups heavy cream
- 2 1/2 cups granulated sugar
- 1 cup honey
- 1 stick (1/2 cup) salted butter, at room temperature
- 2-4 tablespoons bourbon
- 2 teaspoons vanilla extract
- 16 ounces milk or semi-sweet or milk chocolate (don't use chocolate chips), melted and cooled
- flaky sea salt, for sprinkling

Process

Line a 9x13 inch baking dish with parchment paper.

In a large saucepan, combine the apple cider, heavy cream, sugar, honey, and butter. Bring to a boil over medium-high heat, stirring occasionally until the mixture reaches 244 degrees F. on a candy thermometer, about 12-14 minutes total.

Remove from the heat and carefully stir in the bourbon and vanilla. Return to high heat and bring the mixture back up to 244 degrees F. Remove from the heat and carefully pour the caramel into the prepared baking dish. Let the caramel set up at room temperature for 4 hours or up to 1 day.

Lift the caramel out of the pan and cut into 2 inch squares. Place each on a parchment lined baking sheet and transfer to the freezer and freeze 20 minutes. This makes coating in chocolate easier.

Melt the chocolate and let cool 10-20 minutes prior to dipping.

Dip each caramel in melted, cooled chocolate and place on a parchment lined baking sheet. Repeat with the remaining caramels. Sprinkle with flaky sea salt. Place the caramels in the fridge to set for 20 minutes. Store in an air-tight container for up to 2 weeks.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: