

Bourbon Caramel Sauce

Yields: 1 pint

Ingredients:

Granulated Sugar	1 ½ cups
Lemon Juice	1 ¾ tsp
Heavy Cream	1 pint
Unsalted Butter	5 tablespoons
Bourbon	1 tablespoon

Method:

1. Add lemon juice and sugar to a medium sized saucepan. Mix the two together, then continue to stir the two on medium high heat until the sugar is almost all melted.
2. Continue to cook the sugar, swirling the pan to avoid scorching in spots, until it reaches a medium amber color.
3. Slowly whisk in the cream, then let boil for five minutes.
4. Add in the butter and bourbon, then stir until melted and combined.
5. Pour into a heat-safe container and chill until ready to use.

Chewy Salted Caramels

Yields: 50 pieces

Ingredients:

Heavy Cream	2 cups
Granulated Sugar	2 cups
Light Corn Syrup	1 cup
Salt	½ tsp
Unsalted Butter	5 tablespoons
Flaky sea salt	2 tsp

Method:

1. Line a 9x9 cake pan with lightly greased parchment paper.
2. In a large saucepan, add the sugar, corn syrup, salt, and one cup of the cream. Stir constantly on medium heat until the mixture comes to a boil.
3. Once the boil is reached, slowly add in the remaining cup of cream. Reduce heat to medium low and allow to boil uninterrupted for 5 minutes.
4. Add butter a tablespoon at a time, stirring after each addition melts.
5. Continue to cook caramel until it reaches 250°F, within 30-40 minutes.
6. Monitor the temperature throughout. If it appears to be reaching 250°F too quickly or too slowly, adjust as needed.
7. Once 250°F is reached, remove from heat and pour into the prepared pan. To avoid crystallization, don't scrape out the pan. Allow whatever is sticking to the pot to remain there. Sprinkle the fleur de sel on top, and let cool to room temperature.
8. Once cooled, cut the caramel with a sharp, lightly greased knife. Wrap in cellophane, waxed, or parchment paper. They will keep for up to two weeks if wrapped and stored in an airtight container.

Cinnamon Pepita Brittle

Yields: 1 full sized sheet pan

Ingredients:

Vanilla Extract	1 teaspoon
Baking Soda	1 teaspoon
Salt	1 teaspoon
Cinnamon	½ tsp
Unsalted Butter	8 tablespoons
Granulated Sugar	3 cups
Light Corn Syrup	1 cup
Pepitas	3 cups

Method:

1. Measure vanilla and place in a small bowl and set aside. Combine baking soda, salt, and cinnamon and set aside.
2. Toast the pepitas in a 350°F oven for 5-10 minutes.
3. Line a full sheet pan with lightly greased parchment paper.
4. Combine the sugar, corn syrup, and ½ cup of water in a large saucepan. Bring to a boil, attach a candy thermometer, and cover over medium high heat until 240°F is reached.
5. Stir in the pepitas, and continue to cook and stir until the candy becomes golden brown and reaches 300°F.
6. Remove from heat immediately and quickly add the butter, vanilla, spices, and baking soda. Stir just until butter melts and mixes in.
7. Pour the brittle onto the sheet pan, spreading the mixture until it is ¼" thick approximately.
8. Once brittle has cooled completely, break into pieces and store in an airtight container.