

THE WAY THE COOKIE CRUMBLES



Chocolate Salted Caramels (adapted from Gourmet via Smitten Kitchen)

64-96 candies, depending on how you cut them

Here's what I've changed: reducing the final temperature to 246 degrees, based on many reviews that said their candies were too hard at 255 degrees; keeping the butter cold before adding it; and putting more salt into the mixture and less salt on top.

2 cups heavy cream
10½ ounces bittersweet chocolate, chopped
1¾ cups (12.25 ounces) granulated sugar
½ cup light corn syrup
¼ cup water
1 teaspoon flaky salt, plus more for garnish
2 tablespoons unsalted butter, cut into ¼-inch diced, cold

1. Line the bottom and sides of an 8-by-8-inch square pan with two sheets of crisscrossed parchment paper.
2. In a 1- or 2-quart saucepan over medium-high heat, bring the heavy cream to a simmer. Remove from the heat and add the chocolate. Let set for 1 minute, then stir the cream and chocolate together until evenly mixed.
3. In a 3-quart saucepan over medium-high heat, combine the sugar, corn syrup, water, and 1 teaspoon salt. Bring to a simmer, then reduce the heat the medium. Simmer, occasionally swirling the pan or stirring with a metal spoon, until the mixture is reddish-amber in color. Immediately add the chocolate mixture; the caramel will bubble vigorously. Continue to cook over medium heat, stirring very frequently, until the mixture reads 146-148 degrees on an instant-read thermometer, 10 to 15 minutes. Remove from the heat and stir in the butter.
4. Immediately pour the mixture into the prepared pan. Let set for 10 minutes, then sprinkle with flaky salt. Let cool on a wire rack for at least 2 hours before cutting and serving. Wrapped tightly, the caramels will keep for about 2 weeks.