

Caramel Made In Store

1. Open and set aside the evaporated milk.
2. Add Cream Powder to hot water in the large kettle and stir with a wire whip until there are no lumps.
3. Add white sugar, corn syrup, KLX, salt and butter.
4. Turn stove on high and stir constantly.
5. When the batch starts to boil, stream in the evaporated milk slowly enough so that the batch does not stop boiling.
6. After the evaporated milk is completely added, turn the heat down to about medium (this will be different on electric stoves, as the level does not change).
7. Stir constantly so the batch does not burn on the sides of the kettle.
8. Cook to 237 degrees (+ or – adjustment for thermometer calibration, temperature, humidity and barometric pressure). Temperature is critical. If the temperature is too low the caramel will be thin and soft causing it to run off the apple after it cools. If the temperature is too high the caramel will be too firm on the apple after cooling. If you cook the batch at too high a temperature, add one cup of water and re-cook to a lower temperature (approximately two degrees). You may have to experiment with the batch.

- You must check the consistency of the cooked caramel in ice water. When you reach the approximate temperature spoon some of the cooked caramel into ice water and check the consistency. When the caramel has reached the desired texture (soft ball that does not stick to your fingers), turn off stove immediately and continue to stir to cool the batch.
9. When desired consistency is reached, turn off the heat.
 10. Continue stirring slowly for two more minutes to cool the batch.
 11. Add vanilla and stir well.

Use as needed.

Save the left over caramel by pouring into a greased pan or on a greased marble table and steel fudge bars. Let cool and cut in pieces to store in a greased plastic ice cream bucket or similar container. The caramel can be put in a double boiler to be reheated but be careful not to burn or scorch. Suggested temperature to reheat, 125 – 130 degrees no more. If caramel is too firm just add a little water to get to the desired texture.