



# APPLE CIDER SALTED CARAMEL

## Ingredients

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2 cups apple cider  
1/4 cup unsalted butter  
1/2 cup heavy cream  
1 cup sugar  
1/2 cup brown sugar  
1 tsp. cinnamon  
1/2 tsp. flaky sea salt

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## Instructions

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1. Line a standard size loaf pan with parchment paper on all sides.
2. Pour cider in medium size pot and bring to a boil. Reduce to a simmer, stirring every few minutes until reduced to 1/4 cup until thick and syrupy.
3. Remove from heat and add butter, cream and sugars.
4. Place back over medium high heat and bring to a boil. Boil until mixture reaches 245 degrees. (Do not stir while boiling.)
5. Remove from heat and add cinnamon and salt, using a rubber spatula. Fold in until mixture and smooth and no longer bubbling.
6. Pour caramel into prepared loaf pan. Place in fridge for an hour to set.
7. Remove from fridge and sprinkle sea salt on top of caramel loaf. Cut caramel to desired size, using a sharp knife. Wrap (right away) in candy wrapping paper or cut squares of wax paper.