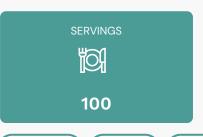
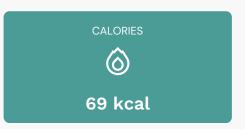


Homemade Chocolate-Dipped Caramels

Gluten Free







ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

1 cup butte	er
1 cun nlue	٦

	12 oz semisweet chocolate morsels
	12 02 Serriisweet Chocolate morsels

1 cup sugar
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1 teaspoon vanilla extract

Equipment

	frying pan			
	sauce pan			
	knife			
	wax paper			
	cutting board			
	candy thermometer			
	dough scraper			
Diı	rections			
	Bring first 3 ingredients to a boil in a 3-qt. saucepan over medium heat; cook, without stirring, 7 minutes.			
	Stir in condensed milk, and bring to a boil over medium heat; cook, stirring constantly, until a candy thermometer registers 238 to 240 (soft ball stage), about 20 to 25 minutes.			
	Remove from heat, and stir in vanilla.			
	Pour into a buttered 8-inch square pan.			
	Let stand at room temperature 8 hours.			
	Invert caramel onto a cutting board; cut into 1-inch squares using a bench scraper or knife.			
	Cook chocolate and shortening in a saucepan over medium heat 3 to 5 minutes until melted and smooth.			
	Remove from heat. Toss caramels in chocolate mixture, in batches, until thoroughly coated, using a fork.			
	Transfer to wax paper.			
	Sprinkle with crystallized ginger or coarse sea salt, if desired. Chill 1 hour.			
	Let stand at room temperature 30 to 45 minutes before serving. Store leftovers in refrigerator up to 5 days.			
	Nutrition Facts			
	PROTEIN 3.08% FAT 48.05% CARBS 48.87%			

Properties

Nutrients (% of daily need)

Calories: 68.54kcal (3.43%), Fat: 3.75g (5.77%), Saturated Fat: 2.2g (13.74%), Carbohydrates: 8.59g (2.86%), Net Carbohydrates: 8.31g (3.02%), Sugar: 8.06g (8.95%), Cholesterol: 6.43mg (2.14%), Sodium: 25.3mg (1.1%), Alcohol: 0.01g (100%), Alcohol %: 0.11% (100%), Protein: 0.54g (1.08%), Manganese: 0.05mg (2.44%), Copper: 0.05mg (2.25%), Phosphorus: 19.81mg (1.98%), Magnesium: 7.34mg (1.84%), Calcium: 14.57mg (1.46%), Selenium: 1.01µg (1.44%), Vitamin A: 69.03IU (1.38%), Iron: 0.24mg (1.32%), Vitamin B2: 0.02mg (1.16%), Fiber: 0.27g (1.09%), Potassium: 36.16mg (1.03%)