



HOT APPLE SPICE CARMEL APPLES



A Harney Tea Jamboree Recipe

Ingredients:

Caramels

- 1 ½ C heavy cream
- ½ C unsalted butter, cubed
- 1 t kosher salt
- 2 Hot Apple Spice tea bags
- 2 C granulated sugar
- ½ C light corn syrup
- ¼ C water
- 1 t vanilla extract

Apples

- Hot Apple Spice caramels
- 3 T milk chocolate chips
- 3 T water
- 1 t cinnamon
- ¾ t vanilla extract
- 8 popsicle sticks
- 8 large tart apples
- Jimmies and chopped peanuts, or your desired toppings

Directions:

Caramels

1. Line an 8x8 inch pan with parchment and spray with nonstick spray.
2. In a small saucepan, combine the butter and heavy cream. Bring just to a simmer over medium heat. Remove from the heat. Put the Hot Apple Spice teabags to steep in the butter and heavy cream mixture, cover and set aside for 20 minutes.
3. In a large heavy-bottomed pot with straight edges, combine the water, corn syrup and sugar. Set the pot over medium heat and stir until the sugar has dissolved. If needed, brush the sides of the pot with a pastry brush dipped in water to remove sugar crystals.
4. Once the sugar has dissolved, stop stirring and clip a candy thermometer to the side of the pot. Allow the mixture to boil until it reaches 325°F.
5. While the sugar is coming to temperature, remove the tea bags from the heavy cream mixture.
6. When the sugar mixture reaches temperature, carefully pour in the tea-infused heavy cream. Be careful as it will sputter and bubble a lot. Stir to combine.
7. Cook the caramel mixture to 258°F for quite firm caramels. If you'd like softer caramels, you may cook to between 250-255°F.
8. As soon as the caramel has reached your desired temperature, remove from the heat, stir in the vanilla extract and pour into your prepared dish. Allow to rest at least 4-6 hours at room temperature, up to overnight.
9. To cut the caramels, spray a sharp knife with nonstick spray and cut. Wrap in wax paper and store up to 3 weeks in an airtight container.

Apples

1. In a microwave-safe bowl, combine the caramels, chocolate chips, water, cinnamon, and vanilla. Microwave, uncovered, on high for 1 ½ minutes; stir. Microwave 30-60 seconds longer or until the caramels are melted.
2. Insert popsicle sticks into the apples; dip into caramel mixture, turning to coat. Roll in or press on desired toppings, like Jimmies or chopped peanuts.
3. Open wide for a delicious bite!