Firm Caramel

Make-ahead · Makes about 2 cups

Ken's note: TBD

The caramel for Snickers, Milky Way, Take 5, the $100,000 Bar, and Twix, cooked to a set temperature so it holds its shape in a bar.

Makes about 2 cups. Keeps 2 weeks, refrigerated. Candy thermometer.

Ingredients

Caramel

- 2 cups granulated sugar
- 3/4 cup (1 1/2 sticks) unsalted butter, cubed, room temperature
- 1/2 cup heavy cream, room temperature

Also

- 2 Tbsp light corn syrup (prevents graininess)
- 1/2 tsp salt
- 1/2 tsp vanilla extract

Method

1. Place a medium heavy-bottomed saucepan over medium heat. Add the sugar about 1/4 cup at a time, letting each addition melt before adding the next and stirring gently with a heatproof spatula.
2. When all the sugar has melted and turned deep amber, remove the pan from the heat.
3. Stir in the butter immediately; it will bubble up hard. Once incorporated, whisk in the cream, corn syrup, and salt. If the caramel seizes, return it to low heat and stir until smooth.
4. Return the pan to medium heat, clip on the thermometer, and cook, stirring gently, to the target temperature for the bar (table below). It can already be near 240°F, so check right away. If it overshoots by more than a couple of degrees, whisk in 1 Tbsp cream.
5. Remove from heat and stir in the vanilla. Cool about 5 minutes, until thick but still pourable. Don't whip it.
6. If it stiffens before you finish, rewarm it gently over low heat, stirring constantly.

Target temperatures

Bar	Temperature	Texture
Twix	238–240°F	Soft, flowing chew
Milky Way	240°F	Soft chew
Take 5	240–242°F	Medium chew
Snickers	245°F	Firm, Snickers-like chew
$100,000 Bar	245°F	Firm, chewy center