

IRISH COFFEE CARAMELS (ESPRESSO, WHISKEY AND BAILEY'S IRISH CREAM LIQUOR)

INGREDIENTS

1/2 cup (one stick) unsalted butter
2 cups granulated sugar
2 cups heavy whipping cream
1 cup light corn syrup
1/2 teaspoon salt
2 1/2 tablespoons espresso powder
1 1/2 tablespoons whiskey
1 tablespoon Bailey's Irish Cream Liquor (you can also use the extract/flavoring)

For this recipe, you will need a candy thermometer.

DIRECTIONS

Line an 8x8-inch pan with parchment paper, leaving an overhang on two sides, then spray lightly with non-stick cooking spray. Set aside.

In a small bowl, combine the espresso powder, one teaspoon hot water, the whiskey and the Bailey's Irish Cream Liquor. Set aside.

Combine butter, sugar, cream, corn syrup and salt in large deep pot. Bring to a boil over medium-high heat, uncovered, stirring often and scraping the sides of the pan to incorporate all the sugar. Once mixture starts to boil, insert the thermometer.

Reduce the heat to medium-low, and cook uncovered, stirring occasionally until the mixture reaches 246F. When mixture reaches 246F, remove it from the heat and immediately stir in the espresso powder mixture until smooth and well combined. It may bubble up, so be prepared. Pour into prepared pan. Let stand at room temperature at least 8 hours, but preferably overnight.

Cut into pieces and individually wrap in wax paper.