Coconut Milk Salted Caramel

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| 12 ounce coconut milk |
| 3/4 cup Maple syrup |
| 1 teaspoon sea salt; coarse |
| 1 3/4 cups sugar; preferably coconut sugar |
| 3/4 cup water |
| 2 tablespoons coconut oil |

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**Preparation**

Line the bottom and sides of a square baking dish with parchment and brush with coconut oil, set aside until your syrup is ready.

Combine the coconut milk, syrup, coconut oil, and sea salt in a saucepan. Stir constantly on medium heat until it is warm and there are no coconut milk clumps.

In another saucepan, combine the sugar and the water and turn the stove to medium high heat and cook without stirring, until the sugar turns a light amber color.

Gradually pour the coconut milk mixture into the melted sugar, I did this in quarter batches every few minutes. Be careful, as the mixture will bubble and splash and stir continuously until all the caramel is dissolved. Raise the heat to medium high, stir continuously, it will be frothy and bubbly and expand to triple its size, you will know when its ready after about 20-30 minutes as the caramel becomes quite thick.

The best way to test when it is ready is to have a cup of cold water next to you and a teaspoon, when the color is nice and dark and you feel its getting thicker take your teaspoon half filled with caramel and place it in the cold water, it is ready when the cold water rushes off the caramel and it forms a pliable ball. If it will not hold a shape it is not thick enough yet, and will be sticky if you try to use it, more like a viscous caramel sauce. Once the sauce reaches this pliable stage, immediately remove from heat and pour into the prepared pan.

Let cool completely and cut into whatever sized squares you would like. I put my pan in the freezer for ten minutes and it was perfect. If your knife is sticking use coconut oil on the sides of the knife to make it easier. Wrap individually in wax paper squares. You can store them at room temperature or in the fridge if you don’t expect to devour them all right away!