

Tapioca Caramels

Replace corn syrup 1:1 with non-GMO tapioca syrup made in the USA

Ingredients	Volume	Grams	Percent
Sugar	1 cup & 2 tbsp	220	29
Heavy Cream	1-1/2 cups	360	48
BriesSweet™ Tapioca Syrup 45DE	1/4 cup	85	11
BriesSweet™ Tapioca Syrup 63DE	1/4 cup	85	11
Vanilla	1 tsp	6	1

Method

1. Lightly grease 8" x 8" pan.
2. Combine sugar and 1/2 cup heavy cream in a 3-quart heavy saucepan.
3. Stir until well mixed, then bring to a boil.
4. Stir over medium low heat until all the sugar is dissolved.
5. Bring to a boil. Add tapioca syrup and return to boil.
6. Cover and boil 2 minutes
7. Uncover and continue to boil over medium low heat, stirring gently without touching the sides of the saucepan.
8. When the syrup reaches soft ball stage (234° F), slowly add 1/2 cup heavy cream without breaking the boil. Continue to gently boil, stirring constantly, until syrup reaches soft ball stage again, then slowly add the last 1/2 cup heavy cream without breaking the boil.
9. Continue gently boiling, stirring constantly, until syrup reaches firm ball stage (244°F),
10. Remove from heat and add vanilla.
11. Pour onto greased pan, spreading about 3/4 inch deep. Mark into squares and cool pan on a cooling rack.
12. When firm, cut into squares with a sharp knife. Wrap each caramel in wax paper or plastic wrap.



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