

Apple Cider Caramel Chocolates

[John in Bibs': Apple Cider Caramel Chocolates Ep 124](#)

Ingredients:

Apple Cider Caramel
(See recipe)

Ghiradeli 60% Cacao
Baking Bar or chocolate
of your liking.



Directions:

1. Polish candy mold with a cotton ball before you begin.
2. Put a bar of broken up chocolate in a microwave safe bowl. Microwave in 10-30 second bursts, stir and microwave again until melted and smooth.
3. Fill your mold with chocolate, tamp it down, scrape and try to fill the molds
4. Then dump the chocolate back into the bowl, so there is just a thin shell left on the mold, then turn your mold upside down over some wax paper. (You may want to put it in the fridge) Allow the chocolate to set.
5. Once candy is set up, re-melt remaining chocolate, adding more if needed.
6. Take the homemade apple cider caramel (May need to microwave a little to make soft)
7. Put some caramel in a zip top bag, cut the corner off of the bag, and pipe caramel into chocolates, leaving room for chocolate on top. Tamp down
8. Put chocolate over the top, scraping the mold to get excess chocolate off of the mold.
9. Put in the fridge or freezer for a while and let set. (20 minutes or so)
10. Pop out of the molds.



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray