

Nougat and Caramel Bars

INGREDIENTS:

- 1.25 pounds Milk Chocolate Coating
- 1/4 cup Butter
- 1 cup Granulated Sugar
- 1/4 cup Evaporated Milk
- 1.5 cups Marshmallow Cream
- 1/4 cup Peanut Butter
- 1 tsp Vanilla Extract
- Caramel

TOOLS FROM CKSA:

- Candy Bar Mold
- Spatula
- Squeeze Bottle
- Parchment
- Silicone Mat
- Angled Spatula



DIRECTIONS: continued on next page

1. For Nougat Center: In a heavy saucepan over medium-high heat, melt butter.
2. Stir in sugar and evaporated milk. Bring to a boil and let boil 5 minutes.
3. Remove from heat and stir in marshmallow cream, peanut butter and vanilla.
4. Let set at room temperature until only very little warmth is left.
5. For Molded Filled Candies: Melt candy coating.
6. Pour into a squeeze bottle.
7. Squeeze the candy into a clean, dry mold cavity starting at the top rim, making sure the entire cavity (especially the sides) is covered with the coating. Continue filling all the cavities in this manner.
8. Turn the mold over and empty the excess candy onto parchment paper or silicone mat.
9. Excess candy may be remelted.
10. Invert the mold and use a spatula to scrape all

excess candy off the surface of the mold until the top rim of the cavities appears neat.

11. Let candy set up at room temperature.
12. Put desired filling into cavity, leaving 1/8" clearance. Then add a thin layer of caramel.
13. With melted coating in squeeze bottle, squeeze candy over filling, starting at the outer edge of the cavity to insure proper sealing.
14. Place in freezer.
15. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.
16. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.