

# CARAMEL MELTING AND HANDLING

While many customers choose to make their own caramel from scratch, there are a number of ready-made options available for purchase, including our beloved Peter's Caramel Loaf.

## Before You Begin:

- Caramel needs to be firm enough so it will not flow and lose its shape prior to enrobing.
- Melting temp range for Peter's® Caramel Loaf is approximately 160 -180°F so that it can be poured or deposited.

## MELTING INSTRUCTIONS

The easiest way to melt caramel is in the microwave using a plastic or glass bowl - one with a handle is best. You can also use a water bath, electric or gas melter, or larger machines depending on your preference and the amount of caramel you are looking to melt. Be careful as caramel can get very hot during melting. Caramel burns easily, so keep the heat low if your melter uses direct heat. Heat the caramel slowly with gentle, but not excessive stirring. The caramel will be less likely to burn if a melter with a hot water or steam jacket is used, rather than direct heat.

## MELTING IN A MICROWAVE

1. Place caramel in a microwave-safe dish.
2. Cook on high for 1 minute.
3. Stir and cook on 50% power for 1 minute.
4. Stir again. Repeat at 50% until thoroughly melted, being careful to avoid scorching.



**Cargill**®

## TROUBLESHOOTING:

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### Thickening Peter's® Caramel

Add 1/2 to 1 oz. powdered confectioners' sugar to 1 lb. of Peter's® Caramel Loaf.

### Softening Peter's® Caramel

Add 1/2 to 1 tsp. evaporated milk to 1 lb. of Peter's® Caramel Loaf.

### Cold Flow

When caramel changes shape (flows) at room temperature you may experience what's called cold flow. A fail-safe solution is to add 1 pound of white confectionery wafers per 5 pounds melted caramel. The white wafers will firm up the caramel and add fine sugar crystals which will make the caramel much more resistant to cold flow.



## STORAGE:

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- Product should be stored in a cool dry area which is free of any foreign odors.
- Ideal storage conditions are at 55°F to 65°F with less than 50% relative humidity.
- If entire loaf is not used at once, seal tightly prior to storage to keep fresh for next use.



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[www.cargill.com/cocoa-chocolate](http://www.cargill.com/cocoa-chocolate)

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