

## Savage Bros

This recipe features our most popular cooker-mixer, FireMixer-14 (FM-14) equipment.

The FireMixer-14 is a high-precision and automatic tabletop confectionery cooker-mixer. As Savage Bros developed this product with the artisan confectioners and entrepreneurs in mind, the FireMixer-14 has built-in features that make it fast and easy to operate, monitor, and control production.

### INGREDIENTS

- 7.5 lbs corn syrup
- 5 lbs sugar
- 4 lbs heavy whipping cream (2 qts)
- 1.5 tbsp. salt
- 3.25 lbs Evaporated Milk (5 cans)
- 1 lb butter
- 1 tsp baking soda



## Stand-Up Caramel



### DIRECTIONS

1. Set FM-14 Kettle temperature to low cook mode or 275° Fahrenheit.
2. Set product temperature to desired stiffness (237° to 240° Fahrenheit).
3. Combine corn syrup, sugar and cream in kettle and bring to boil.
4. Add baking soda to evaporated milk and place in cream can. When boiling, slowly drip evaporated milk into the mixture.
5. After milk has finished dripping, add butter and salt.
6. Cook to 237° to 240° Fahrenheit or 114°C to 116° Celsius, depending on how stiff you would like it.
7. Pour onto cooling table or buttered pans.

1 Qt of Cream = 2 lbs

### CHECK OUT

FireMixer-14 Equipment Details at <https://bit.ly/3IrrVPm>