

IT'S NOT ME IT'S YOU, SEA SALTED CARAMELS

- ½ cup butter**
- ½ cup brown sugar, packed**
- 2 tbsp. honey**
- ½ cup sweetened condensed milk**
- 1 cup 50% dark chocolate chips**
- 1 ½ tsp. sea salt, small coarse pieces**

- ★ Grease a 9x5 inch loaf pan.
- ★ In a heavy bottom saucepan, combine butter, brown sugar, honey, and sweetened condensed milk. Over medium-high heat bring to a boil; stir constantly. Boil for 5 minutes. Remove from heat and beat for a couple of minutes. Pour into prepared pan. Cool.
- ★ In a medium saucepan, over low heat, melt chocolate chips. Spread over cooled caramel. Sprinkle with sea salt.
- ★ Let cool and cut into small pieces.

