

# Salted Caramel Cream Easter Eggs

Yield: 8 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/caramel-cream-easter-eggs-recipe>

## Ingredients:

- 3 cups dark chocolate
- cocoa butter in various colours
- 1/2 cup light corn syrup
- 3 5/16 tablespoons butter grams, room temperature
- 1 3/8 teaspoons pure vanilla extract I use Rodelle
- 1/8 teaspoon salt
- 3 1/4 cups powdered sugar sifted
- 5 drops food colour yellow, optional
- 2 1/4 tablespoons water
- 1/3 ounce glucose
- 4 tablespoons sugar
- 7 5/8 tablespoons cream
- fleur de sel to taste

## Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 110 grams
3. Cholesterol: 30 milligrams
4. Fat: 28 grams
5. Fiber: 4 grams
6. Protein: 5 grams
7. SaturatedFat: 17 grams
8. Sodium: 230 milligrams
9. Sugar: 89 grams

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