

STUCK ON YOU

Caramel is the new chocolate. And with variations like these, you won't miss truffles for a second. BY JESSICA BATTILANA

HEAT OF THE MOMENT

The tamarind caramels (\$6 for a pack of 10) made by SF-based **Spice Vice**, which specializes in Indian sweets, are made from a masterful blend of organic granulated sugar, jaggery, cream, sea salt, tamarind and spices, for a perfect mix of tartness, sweetness and heat. At Stable Cafe, 2128 Folsom St., 415-552-1199, stablecafe.com

BURNING MAN

We once thought there was nothing better than **Michael Recchiuti's** burnt caramel-filled chocolates. But since the arrival of the famed confectioner's burnt caramel ice cream, we're not so sure. The ice cream isn't yet commercially available, so you'll have to get a taste at one of Recchiuti's next "Sundae Monday" events, when he dishes up the good stuff from his loading dock in Dogpatch. Follow Recchiuti's Twitter feed (@recchiuti) for the date and time of the next event.

SPREAD THE NEWS

On toast, pancakes, graham crackers, ice cream—let's just say that finding a use for **Sweet Revolution's** addictive maple-honey caramel spread (\$15) is not going to be the issue. The issue is you alone in a room with a jar of it. Put down the spoon. At Rainbow Grocery, 1745 Folsom St., 415-863-0620, rainbowgrocery.org

APPLE A DAY

To make their caramel apples (\$6 each), Michael and Elaine Jennings—owners of the aptly named three-month-old Castro shop, **Sweet**—choose the smallest, tartest organic apples, impale them on lengths of cinnamon stick, then enrobe them in homemade caramel and roll them in salted peanuts. Eat one now. Doctor's orders. At Sweet, 218 Church St., 415-552-8992, sweetsweetsweet.com

BAR NONE

This little bar (\$5 each), made by Los Angeles-based **BonBonBar**, has all the good stuff: Scotch-spiked chocolate ganache (made with Talisker 1992 distillers-edition single malt) and chewy caramel, enrobed in dark chocolate and sprinkled with Maldon sea salt. Think of it as an R-rated candy bar. At Bi-Rite Market, 3639 18th St., 415-241-9760, biritemarket.com

