

~Creamy Caramels~

What you need~
2 1/4 cup of light
brown sugar.
1 cup of sweetened
condensed milk.
1/2 cup real butter.
1 cup light corn syrup.
1 teaspoon vanilla.

Let's begin~

- *Butter a 9" X 13" pan.
- *In a large pot, over medium/high heat, cook butter, sugar, sweetened condensed milk and light corn syrup.
- *Using a wooden spoon, stir constantly.
- *Bring mixture to a boil, still stirring!
- *When mixture reaches 240-245 degrees, remove from heat and stir until no longer boiling.
- *Stir in the vanilla.
- *Pour into well buttered 9" X 13" pan.
- *Cool for several hours.
- *When cool, turn pan over and caramel should come out. I sometimes use a spatula to help it out.
- *Place caramel on cutting board.
- *Cut into 1 1/2" pieces.
(I like to use a pizza cutter to cut my caramel).
- *Wrap caramels in wax paper.
- *Twisting ends to close.

From the kitchen of~

This & That

Original Quilt Patterns by Sherri K. Falls

