

Class 75

Easy Milk Caramels

Ingredients: 2 c. sugar

1 c. light corn syrup

3 c. milk

1/4 c. butter

1/2 tsp. salt

1 tsp. vanilla extract

Directions: Heat the sugar with syrup in 1 cup of milk. Stir until dissolved. Then cook to 246-248 or firm ball stage. Stir occasionally, slowly adding the 2nd cup of milk. Repeat cooking process. Add remaining milk, butter & salt. Cook to 246-248 (until a ball in cold water is firm as desired for firmness in caramels). Remove from heat; add in the vanilla extract. Immediately pour into a buttered pan. Let cool before cutting into squares. (THE CANADIAN LIVING TEST KITCHEN)