

## **Creamy Caramels**

2c light cream 2c sugar  
1c light or dark corn syrup 1/2 tsp salt  
1/3c butter 1/2c chopped nuts  
1 tsp vanilla

Lightly butter an 8-inch square pan. Heat cream to luke-warm in a large heavy saucepan. Pour out 1 cup; set aside. Add sugar, corn syrup, and salt to the remaining cream in the saucepan. Cook over medium heat, stirring constantly, until mix boils. Add remaining 1 cup cream very slowly, so mixture does not stop boiling. Cook for 5 minutes, stirring constantly. Stir in butter, about 1 tsp at a time. Turn heat low; boil gently, stirring constantly, until temp reaches 248 F, or until a small amount of mixture dropped into very cold water forms a firm ball that does not flatten on removal from water. Remove from heat. Gently mix in nuts and vanilla. Pour into one corner of the pan, letting mixture flow to its own level in pan. Do not scrape cooking pan. Cool to room temp. Turn out onto cutting board and mark with spatula into 3/4 inch squares. Use scissors or sharp knife to cut into individual pieces and wrap in waxed paper. Makes about 2 pounds.

This comes from an "Old-Fashioned Candymaking" book by June Roth that Mom and I have used for years! They are creamy like the brachs caramels you would buy. I use them to make turtles, put in brownies, add in small "bits" to cookies, or just plain eat 'em! Enjoy!