



## Caramels



2 c white sugar

1 1/2 c corn syrup

2 c heavy cream

1 c butter

dash salt

1 t vanilla

Butter 9 x 13 dish. In heavy saucepan combine sugar, corn syrup, 1 cup cream, butter and salt. Bring to a boil over medium heat, stirring often. Slowly stir in remaining 1 cup cream, maintaining a continuous boil. Turn heat to medium/low and cook, without stirring, until caramels reach 225° if making the recipe at sea level. (If not at sea level, subtract 2 degrees for each 1,000 feet you are above sea level.) Takes 25-30 minutes. Remove from heat. Stir in vanilla. Pour into buttered dish. Refrigerate. When cool, return caramels to room temperature. Cut into 1 x 1/2-inch rectangles and wrap in wax paper.