

DRINKS & DESSERT

Homemade Caramels

Sarah made these for me on Mother's Day 2013. The recipe comes from <http://www.landolakes.com/recipe/2048/aunt-emilys-soft-caramels>.

2 cups sugar
1 cup firmly packed brown sugar
1 cup butter
1 cup whipping cream
1 cup light corn syrup
1 teaspoon vanilla

Butter a 13x9 inch Pyrex dish; set aside. Combine all ingredients except vanilla in heavy 4-quart saucepan. Cook over medium heat, stirring occasionally, until butter is melted and mixture comes to a boil (15-20 minutes).

Continue cooking, until candy thermometer reaches 244° F or a small amount of the mixture dropped into ice water forms a firm ball (about 25-30 minutes).

Remove from heat; stir in vanilla. Pour into Pyrex dish. Cool completely. Cut into squares and wrap in plastic food wrap (or wax paper). Store refrigerated.

Note: The cooling takes a while. Plan on a couple hours for this treat.

Serving Suggestion: Yummy gift idea!