

## caramel recipe

2 C white sugar (1/2 #)

1 C brown sugar (1/4 #)

1 C corn syrup

1 C heavy whipping cream (1/2 Pint)

1 C milk (2% or more, 1/2 Pint)

1 C butter (2 sticks or 1/2 #)

Cook to 248F, over med-high heat, stirring frequently

add 1-1/2 tsp vanilla and stir in

pour into buttered 11x13 to 13x15 pan

Add all ingredients to a 4 qt or larger pan.

Mix and apply heat to melt the butter, medium high heat, stirring frequently

When mixture starts to boil, you can stir occasionally.

Watch temperature and when it approaches 220, start watching more closely.

When temperature reaches 245, watch more closely. At 248, take off heat and add vanilla extract and mix in. Pour into buttered pan, scraping bottom of pan.

Let cool. Cut into pieces and wrap in wax paper. Enjoy

I use an infrared thermometer which takes pinpoint readings. If the temperature is too much above 248, caramels will be harder; lower, they will be softer.