



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Grandma's Caramels

½ pound of butter (2 sticks)
2 cups of white Karo syrup
2 cups of granulated sugar
2 14 ounce cans of Eagle Brand Sweetened Condensed Milk
½ cup of all purpose flour
1 tsp vanilla

Generously butter a 9" by 13" baking pan, set aside

In large saucepan, melt the butter, add corn syrup and the sugar, then bring to boil and boil mixture for 5 minutes, stirring constantly.

Remove from heat and add milk and the flour and mix well, making sure all it incorporated well, return pan to heat and bring to boil and boil till candy thermometer reaches the medium hard ball stage, 240 degrees, stirring constantly.

Remove from heat and add your vanilla, mix well then pour into your buttered 9" by 13" baking pan.

Cool completely and cut into squares.