

Mabel's Carmels

2 cups light Koro

4 cups white sugar

1/2 lb butter or oleo

2 cans condensed milk (Eagle brand)

2 - teaspoons vanilla

Nuts - if desired

Mix sugar, butter and Koro and one can of milk. Cook to a rapid boil. Then add the other can of milk

so slowly that it does not
stop boiling.

Cook slowly until very hard
ball in water, remove from
heat and vanilla and nuts
if desired.

Stir all the time while
cooking - use very heavy pan
Note: One half of this recipe
makes a lot of caramel. When cold wrap
in wax paper.