

## Carmels

2 1/2 c. firmly pk.

1 - 16oz br. sugar

2 c light corn syrup

1/2 c wh. cream

6 T butter

2 T whipping cream

1/2 tsp vanilla

1. Butter 15x10x1 + set aside.

2. Combine br. sugar, corn syrup + 1/2 c. wh. cream in heavy pan. Cook over med-high heat to boiling; Stir constantly to dissolve sugar Use candy thermometer

3. Cook over med to 210° (hard ball) Remove from heat

4. Add butter + 2 T wh. cream + vanilla Mix well.

Pour into buttered pan + cool. Midwest Living 12-87

5. Cut candy into  $1\frac{1}{2}$ " sq. Roll each pc in clean plastic or wax paper. Store in cool place