

PECAN CARAMELS

3 c. brown sugar, packed

2 c. light corn syrup

1 c. butter

3/4 c. sweetened condensed milk

1/2 tsp. vanilla

1 1/3 c. pecan pieces

Combine sugar, corn syrup, butter and condensed milk in a heavy pan. Cook over medium heat, stirring constantly, until sugar is dissolved and mixture boils. Continue cooking to 248°, stirring occasionally to prevent scorching. Remove from heat and stir in vanilla and pecans. Pour into two buttered eight-inch square pans. When firm, cut and wrap in waxed paper squares. Best stored in refrigerator. Makes about 95 pieces.

dedication ceremony for all
registered adult Girl Scouts of
Cass County Girl Scout
Association is planned Thurs-
day.

The event will be at 7 p.m. at
the June Dunbar Service