

Preparations/Caramel

A: 2C granulated sugar
2C light corn syrup
1/2C butter

Few grains of salt

B: 1 2/3C evaporated milk

C: 1t vanilla

1. Cook (A) until boiling.
2. Slowly add (B) so it doesn't stop boiling.
3. Cook over medium heat to "firm ball stage" (about 242 degrees using a candy thermometer) stirring constantly (about 25 minutes).
4. Remove from heat, add (C). Wait until the caramel stops bubbling, then pour into a buttered cake pan. Cool at room temperature.

Servings: 18

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From the kitchen of David and Jennifer Deaven