



Caramel

INGREDIENTS:

1 CUP butter



2 1/4 CUPS brown sugar,
FIRMLY PACKED

1/8 teaspoon SALT



1 CUP light CORN SYRUP

1 (14 OUNCE) canned SWEETENED
CONDENSED milk

1 TEASPOON vanilla



DIRECTIONS:



IN A HEAVY BOTTOMED SAUCEPAN OVER MEDIUM HEAT, COMBINE THE BUTTER, BROWN SUGAR, SWEETENED CONDENSED MILK, AND CORN SYRUP. BRING TO A BOIL, STIRRING CONSTANTLY. HEAT TO BETWEEN 234 AND 240 DEGREES F (112 TO 116 DEGREES C). REMOVE FROM THE HEAT AND STIR IN VANILLA.

LINE A JELLY ROLL PAN WITH PARCHMENT PAPER AND POUR THE CARAMEL INTO THE PAN COOL COMPLETELY IN REFRIGERATOR CUT CANDY INTO 1" SQUARES AND WRAP TIGHTLY IN 3" WAX PAPER SQUARES

nesting with grace