

Andersen Caramels

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- 2 cups sugar
- 1 cup dark Karo syrup
- 1 stick of butter
- 2 cups heavy cream, divided
- 1 tsp vanilla

1. Prepare a pan with parchment paper.

2. Add sugar, dark Karo syrup, butter and 1 cup of heavy cream to a large pot. Mix and heat to boiling. Use a candy thermometer to monitor the temperature closely while stirring often.

3. When the temperature reaches 232 degrees, add 1 cup heavy cream.

4. Continue cooking until the temperature reaches 238 degrees.* Turn off the heat and stir in the vanilla.

*238-240 degrees works for me in Nevada. Notes on this recipe indicate that it should cook to 232 in Utah. You may need to play with this to find just the right temperature for your location & elevation.

5. Working quickly, pour the caramel mixture into your prepared pan. Let it set until room temperature. Once cooled & set, lift parchment paper from the pan and set it on a surface for cutting. Wrap caramels in wax paper.

