

## CARAMELS

ALICE/MOM

3 CUPS WHITE SUGAR  
1 CUP WHITE KARO

2 CUPS WHIPPING CREAM  
1 CUP BUTTER

MIX ALL INGREDIENTS WITH ONE CUP OF CREAM AND BRING TO A BOIL. REDUCE HEAT AND COOK UNTIL A SMALL AMOUNT DROPPED IN COLD WATER FORMS A FIRM BALL. ADD THE OTHER CUP OF CREAM (stirring as you pour it into the pan) AND BRING TO A BOIL AGAIN AND REDUCE HEAT AGAIN AND COOK STIRRING OFTEN TO THE SAME STAGE. FIRM BALL WHEN DROPPED IN COLD WATER OR 232<sup>0</sup> ON A CANDY THERMOMETER. ADD 2 TEAS VANILLA AND POUR INTO BUTTERED PAN TO COOL  
HIDE AND EAT WHEN HUSBAND IS AT WORK