Caramels

3 Cups white sugar
1 Cup Karo
2 Cups Cream or Canned milk
¼ or ½ pound butter
Vanilla

Mix sugar, Karo, butter and 1 Cup of Cream together until sugar is somewhat dissolved. Cook stirring frequently until it flows as flow

ball when dropped in cold water
Add the second cup of cream
& cook to the same stage
again. add vanilla Pour into buttered dish
to cool. No need to beat as
Harvard doesn't eat it. You don't
need to stir half as much
when you use cream.

Alice must have credit for this recipe