

Easy Homemade Caramels by Food Storage Moms

Ingredients:

1 can Eagle Brand Sweetened Condensed Milk

1/2 cup butter

1 cup sugar

1 cup white/clear Karo syrup

Instructions:

Combine all ingredients above in a saucepan and cook over a medium heat, stirring constantly until the temperature reaches 242 degrees (or a firm ball stage). A firm ball stage is achieved by dropping a little caramel into a cold cup of ice water. If it's ready it will make a firm ball. Add one cup nuts if desired.

Pour into a buttered 9 by 9-inch pan. Let it sit overnight on the counter. Cut into squares and wrap in waxed paper or place in tiny foil cups (similar to cupcake holders).

Makes about 50-one-inch pieces.