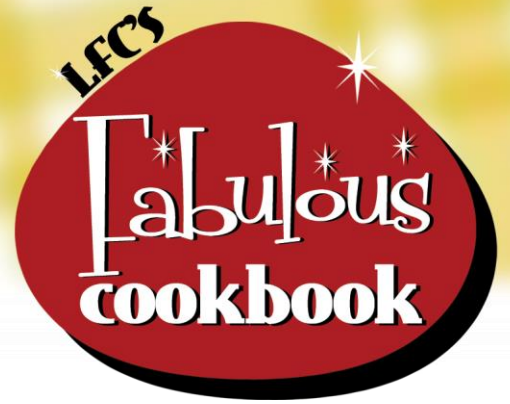


# HOMEMADE CARAMELS

Boisen Family



## Ingredients

4 pints of white karo  
1 pound of butter  
6 cups granulated sugar  
3 pints evaporated milk  
2 t vanilla

## Instructions

1. Bring Karo, butter and sugar to a boil, stirring constantly.
2. Slowly add milk and continue boiling. Monitor heat with candy thermometer.
3. Cook until the thermometer reaches 235 degrees then remove from heat.
4. Stir in vanilla.
5. Pour onto greased cookie sheets to set overnight.
6. When completely cooled, cut into small squares and wrap them with was paper for storage.