

CLASSIC CARAMELS

INGREDIENTS:

2 cups granulated cane sugar
1 cup light brown sugar, packed
1 cup light corn syrup
1 cup half and half
1 cup milk
1 cup butter
2 teaspoons LorAnn Pure Vanilla Extract or
LorAnn Madagascar Vanilla Extract
Whole pecans (optional)
Course-ground sea salt (optional)



DIRECTIONS:

1. Butter a 9 x 13 inch pan.
2. Combine granulated sugar, brown sugar, corn syrup, half and half, milk and butter in a 5-quart kettle or dutch oven.
3. Cook over medium heat, stirring until sugars dissolve and mixture comes to a boil. Wash down sided of pan with a wet pastry brush to remove any sugar crystals that may be present.
4. Clip on a candy thermometer and continue to cook, stirring constantly, to the firm ball stage — about 248°F.
5. Remove from heat and stir in flavoring.
6. Pour hot caramel into prepared pan (do not scrape bottom of pot).
7. Cool at room temperature until firm, preferably overnight.
8. Sprinkle with sea salt, if desired. Cut into pieces.
8. Press one whole pecan onto top of each caramel piece (if using).

9. Wrap individually in twisting wax paper. Store tightly covered in a cool, dry place. Do not refrigerate.

10. Makes about 2 pounds of candy.

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