

Vanilla Carmels

- 1 Cup sugar
- 1/2 c. brown sugar
- 1/2 c. light corn syrup
- 1/2 c. cream
- 1/2 c. milk
- 6 T. butter
- 1 t. vanilla
- 1/8 t. salt
- 1 c. nuts

R 2 Box 474B
Cedar Lake, Ind.
46303

Place sugar, syrups, cream, milk and butter in a deep sauce pan and stir over quick heat until the sugar is dissolved. Then cook over slow heat (stir them rarely) to the firm ball stage, 248°F. Remove the candy from the fire. Add vanilla and salt. Permit this to stand for about 15 min. Stir in nuts. Pour it into a shallow lightly buttered pan. Then firm invert the candy on a wooden board. Cut it with a long thin ~~bladed~~ knife, using a sawing motion. Place in a cool place for 2 hours, then wrap the candy in waxed paper.

use 9" pan.