

Choc. Caramels -

2 C. sugar

1 C. syrup

2 C. Cream

$\frac{1}{2}$ c. butter Alice

2 Tbsp. cocoa Nuggen

Nuts + vanilla

Boil sugar, syrup, + 1 C. cream.

Bring to rolling boil. Add the other
C. cream. Do not let stop boiling.

Boil til it forms a hard ball in

$\frac{1}{2}$ water. Add cocoa, nuts + vanilla

Beat until cool. Pour in buttered pans
+ cut.