CARAMELS

4 CUPS SUGAR
1 CAN CANNED MILK
1 QUART WHIPPING CREAM
2 CUPS KARO SYRUP
1/2 TEASPOON SALT

MIX SUGAR, KARO SALT AND 2 CUPS OF CREAM. BRING TO A BOIL AND GRADUALLY ADD REST OF CREAM. AS IT COOKS DOWN SLOWLY ADD CANNED MILK. COOK ON MEDIUM HEAT TO A VERY FIRM BALL, REMOVE FROM HEAT, AND ADD VANILLA . MAY ALSO ADD NUTS. TO MAKE CHOCOLATE CARAMELS, ADD 2 SQUARES MELTED BAKING CHOCOLATE WITH THE CANNED MILK.