Frances's Caramels

Frances dictated this recipe to me, and I wrote it down. You'll notice it doesn't involve a candy thermometer. If you want to do so, do a Google search on how to use the thermometers; however, I've had good luck just following her description. This recipe can also be found online at www.jennifermelliott.com/Frances-Caramel-Recipe.

Cook Time: Several hours to cool

Prep Time: 25 minutes plus time to harden

INGREDIENTS

1 cup white sugar
1/2 cup Karo syrup
1 1/2 cups heavy cream

EQUIPMENT

Jelly roll pan
Candy thermometer (optional)

Directions

1. Mix sugar, syrup, and 1/2 cup of cream in a heavy-bottom saucepan over medium heat.
2. Cook until it forms a soft ball.

3. Add another 1/2 cup of cream.
4. Cook until it forms a soft ball.
5. Add the remaining1/2 cup of cream until it forms a hard ball.
6. Pour in a buttered or parchment-lined jelly roll pan.
7. Cool.
8. Cut into squares.
9. Sometimes Frances would wrap the caramels individually in wax paper squares, twisting the ends.