

Maine Arts Camp

Recipe: Caramel Candies

Chef: Charlie Limoggio CEC

Servings: 1 - 12 X 15 pan

Quantity	Unit	Item	Prep Notes
2	Cups	Sugar	
1	Cup	Brown sugar	Packed
1	Cup	Corn syrup	
2	Cups	Whipping cream	
2	Sticks	Unsalted butter	
1 ½	teaspoons	Vanilla extract	
1	Cup	Evaporated milk	

1. Grease a 12x15 inch pan.
2. In a medium-size pot, combine sugar, brown sugar, corn syrup, evaporated milk, whipping cream, and butter. Monitor the heat of the mixture with a candy thermometer while stirring. When the thermometer reaches 250 degrees F (120 degrees C) remove the pot from the heat.
3. Stir in vanilla. Transfer mixture to the prepared pan and let the mixture cool completely. When cooled, cut the caramels into small squares and wrap them in wax paper for storage

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.