

# Chocolate Caramels

## Description

This candy is worth all the trouble. I have never served it that everyone did not rave and want more to take home.

## Ingredients

- 2 cups sugar granulated
- 1 2/3 cups white karo
- 2 1/2 ozs squares of chocolate
- 2 sticks butter
- 1 cup half and half
- 4 tbsps vanilla

## Instructions

Mix everything well except for the half and half in a heavy sauce pan. Let come to a rolling boil and then add the half and half. Turn to low heat and very slowly cook to 245 degrees or will form a firm ball in cold water. Remove from heat and add vanilla.

Pour in a buttered glass casserole to cool. Do not beat. Once cooled, cut and wrap in small pieces of waxed paper for individual pieces.

## Summary

**Yield:** 36

**Source:** Aunt Helen and probalely (Great)Grandmother Smith

**Prep Time:** 1 hour

**Category:** Desserts