

Gloria's Carmels
(Gloria Hintze)

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| 2 c. heavy cream | 2 c. light corn syrup |
| ½ c. sweetened condensed milk | ½ c. butter |
| 2 c. sugar | |

Combine cream and condensed milk in a plastic bowl. Microwave 9 minutes to scald the mix. Combine sugar and syrup in a heavy saucepan and bring to a boil over medium heat, stirring constantly with a wooden spoon. Let the mixture boil with lid on for 2 minutes. Remove lid, add butter. Gradually add cream mixture a tablespoon at a time to boiling syrup, stirring constantly. This helps it from crystallizing too much and fast. It will bubble at first, that is okay. Do not let boiling cease. This process should take approximately 20 to 25 minutes. Cook to 234° for softer (we cooked it to 230° for pecan rolls) or until firm softball stage is formed in cold water. Remove from heat and pour into buttered shallow pan (like 11x16).

Optional: Add 4 cups chopped walnuts or whole walnuts or other nuts like cashews, etc.

This makes 8 or 9 caramel rolls - Gloria