

# Christmas Caramels

## Ingredients:

- 1/2 lb. butter
- 2 Cups sugar
- 1 Cup light corn syrup
- 1 can sweetened condensed milk
- 1 teaspoon vanilla
- 8 oz. candied cherries and pineapple mix
- 1 Cup Pecans (optional)

## Directions:

Chop up the candied fruits and pecans. Set aside.

Melt butter in pan. Add sugar, corn syrup and condensed milk.

Stir constantly over low heat until candy reaches a temperature of 235 degrees. (About 20 minutes)

Add the candied fruit and pecans. Continue to cook until mixture reached 242 degrees.

Add vanilla and pour into a greased 9 x 13 pan.

Cool completely before cutting into pieces. Wrap candies in wax paper. Store in an airtight container.

