

# Easy Microwave Caramels

Microwave Caramels

30 minutes to prepare serves 6-8

## INGREDIENTS

2 1/2 cups light brown sugar, packed

1 can (14 oz) sweetened condensed milk

1 cup (2 sticks) unsalted butter

1 cup light corn syrup

1 teaspoon vanilla extract

1/4 teaspoon salt

Sea salt, as needed for topping (optional)

## PREPARATION

Line a with parchment paper and spray with nonstick cooking spray. (Use a 9×9-inch pan for thicker caramels or a 9×13-inch pan for thinner ones.) Set aside.

In a large microwave safe bowl, melt the butter. Add sugar, corn syrup, and sweetened condensed milk, and stir to combine. Microwave for 4 minutes. Remove and stir. Microwave again for 4 minutes; remove and stir. Microwave 4 more minutes; remove and stir.

Test caramel for doneness using a soft ball test. Drop a small ball of caramel into a glass of water. The caramel should hold together, but still be soft. If caramel is still too soft, microwave for 1 to 2 more minutes.

When you've reached desired consistency, stir in vanilla and 1/4 teaspoon of salt until combined. Pour caramel into prepared pan, top with a little sea salt, if using, and let sit until completely cooled.

Remove from pan and cut into squares or rectangles. Wrap each caramel in paper or store in an air tight container in the refrigerator. Enjoy!