

Six Minute Caramels

Ingredients:

1/4 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup light Karo syrup
1/2 cup sweetened condensed milk

Directions:

1. Combine all ingredients in heavy sauce pan.
2. Cook 6 minutes over medium heat, stirring every two minutes.
3. Stir and pour into lightly greased dish.
4. Let cool.
5. Cut, wrap in wax paper & store in an air tight container