THE J.M. SMUCKER Co

Homemade Vanilla Caramels

Prep Time	Cook Time	Serves	Difficulty
20 mins	N/A	64	N/A

Ingredients

- 1 cup (250 mL) sugar
- 1 can (300 mL) Original **Eagle Brand®** Sweetened Condensed Milk

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- 1 tbsp (15 mL) butter
- 1/2 tsp (2.5 mL) vanilla extract

Directions

Step 1:

Place sugar in a heavy saucepan over low heat. Cook, brushing down sides of pan occasionally until melted and the colour of maple syrup. Do not stir, as it may cause crystallization.

Step 2:

Whisk in **Eagle Brand** and butter. Cook over low heat about 15 minutes whisking constantly until mixture forms a soft ball (at about 240ºF/115ºC) when tested in cold water.

Step 3:

Remove from heat; add vanilla. Turn at once into a parchment paper-lined 8” x 8” (2 L) baking pan. Cool completely. Cut into squares.

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