



## CONDENSED MILK CANDY

- 2 Tablespoons Butter
- 2 Teaspoons Golden Sirup
- 1 Cup Cream
- 1 Can Condensed Milk
- 2 Cups Sugar
- Pinch Cream of Tartar
- 1 Tablespoon Candied Pineapple, Chopped
- Red Food Coloring, If Desired

## DIRECTIONS

1. Place the butter, sirup, cream and condensed milk in a saucepan and cook slowly, stirring until blended.
2. Add the sugar and stir until dissolved.
3. Add cream of tartar.
4. Cook to 240 degrees.
5. Add the pineapple and the red coloring.
6. Cook to 252 degrees.
7. Remove from heat and stir until the mixture begins to grain.
8. Quickly pour into a well buttered pan.
9. Cool, then cut into squares.