



BROWN SUGAR CARMELS

- 2 Cups Granulated Sugar
- 1/2 Cup Boiling Water
- 1 Cup Cream
- 1 Tablespoon Glucose
- 1 Cup Light Brown Sugar
- 1 Cup Nuts, Chopped
- 1 Teaspoon Vanilla

DIRECTIONS

1. Place 1 cup of the granulated sugar in a saucepan and heat, stirring constantly, until melted.
2. Slowly add the boiling water and stir until blended.
3. Add the cream and glucose and stir for 5 minutes.
4. Add brown sugar and remaining granulated sugar.
5. Cook until the temperature reaches 245 degrees.
6. Remove from heat and add the nuts and vanilla.
7. Beat until creamy.
8. Pour into a pan lined with wax paper.
9. Spread out smoothly and mark into squares while warm.
10. Cut when cool.