Chocolate Caramels

Description

This candy is worth all the trouble. I have never served it that everyone did not rave and want more to take home.

Summary

Yield: 36
Source: Aunt Helen and probaley (Great)Grandmother Smith
Prep Time: 1 hour
Category: Desserts

Ingredients

- 2 cups sugar granulated
- 1 2/3 cups white karo
- 2 1/2 ozs squares of chocolate
- 2 sticks butter
- 1 cup half and half
- 4 tbsps vanilla

Instructions

Mix everything well except for the half and half in a heavy sauce pan. Let come to a rolling boil and then add the half and half. Turn to low heat and very slowly cook to 245 degrees or will form a firm ball in cold water. Remove from heat and add vanilla.

Pour in a buttered glass cassarole to cool. Do not beat. Once cooled, cut and wrap in small pieces of waxed paper for individual pieces.