



Easy Microwave Caramels

TIME: 5 minutes prep, 10 minutes cooking, several hours to cool and wrap
YIELD: 75 wrapped caramels

INGREDIENTS:

1/2 C butter
1 c sugar
1 C brown sugar
1 C light corn syrup
1/2 tsp salt
1 (14 oz) sweetened condensed milk

INSTRUCTIONS:

1. Place all the ingredients in a large microwave safe bowl. I like to use an extra large (2 quart) glass measuring cup. It will bubble up a lot, so make sure you have a large enough container.
2. Stir the mixture together.
3. Cook in the microwave at high heat (I tested the recipe with a 1500 watt microwave) for 10 minutes, taking the container out ever 2 minutes and stirring well. Be careful here, your container will get hot. Make sure to use a hot pad.
4. Spray a 9x3 pan generously with cooking spray.
5. Pour the caramels into the pan and allow to cool and set for at least 1 hour. Then cut with a metal spatula, wrap and enjoy!



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