

## LICORICE CARAMELS

1 cup butter (not margarine)	2 cups sugar
1 14oz. can sweetened condensed milk(1 1/4 cups)	
1 cup light corn syrup	1/8 tsp. salt
1 tsp. anise extract (1/2 tsp. anise oil)	
1 tsp. black coloring paste	

LINE: a 9X13X2 baking pan with foil, extending foil over the edges of the pan. Lightly butter the foil.

IN A HEAVY 3-QUART SAUCEPAN: melt the butter over low heat. Add the sugar, sweetened condensed milk, corn syrup, and salt. Mix well. Carefully clip a candy thermometer to side of pan.

COOK OVER MEDIUM HEAT: stirring constantly, till candy thermometer registers 244 (firm ball stage). Make sure you stir constantly as it will stick and burn easily. The mixture should boil at a moderate, steady rate over entire surface. Reaching firm ball stage should take 15 - 20 min. Remove from heat, remove candy thermometer. Add anise extract or oil and coloring. Stir to mix.

QUICKLY POUR CANDY: into foil-lined pan. Cool and with a sharp knife score into 1 inch squares. Put in fridge for several hours or til firm. (I usually make in the evening and put in fridge overnight.) Use foil to lift candy out of pan onto cutting board. Peel foil away, discard. With a sharp knife, cut into 1 inch squares. (It may take a sawing motion as the candy is firm). Wrap individually in waxed paper. Makes about 64 pieces (2 3/4 pounds)

TO WRAP CARAMELS: Tear off 6" strips of waxed paper. Cut each strip into 4" wide widths, making 6X4" pieces. Wrap caramel in length of paper, fold flaps under. Set caramels into gift boxes with flaps underneath. The caramels will pack neatly and stay tightly wrapped.

NUTRITION INFORMATION PER PIECE: 84 calories, 3 gram fat

I USUALLY STORE THE WRAPPED CARAMELS IN A TIN IN MY FRIDGE. THEY KEEP FOR ABOUT 2 MONTHS.

ENJOY!!! SANDY CALDER