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CREAM CARAMELS

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- ½ cup chopped nuts
- 2 cups sugar
- ¾ cup light corn syrup
- ½ cup butter
- 2 cups cream (at least 20% butterfat)

Sprinkle nuts in the bottom of a 8-inch square pan. Mix sugar, corn syrup, butter and half of the cream in a heavy-bottom pan. Bring to boil over low heat, stirring constantly. Stir in the rest of the cream gradually. Continue stirring as mixture thickens, and bring to 250°F or until a little dropped in cold water forms a hard ball. Remove from heat and quickly pour over nuts in the prepared pan. When completely cooled, cut into squares and wrap in wax paper or candy wrappers. Makes about five dozen.