

recipe

title: Caramels

servings: from the kitchen of: Denise www.fortheloveofgeese.com

ingredients:

1c butter (I prefer salted)

1 lbs brown sugar

1 c light corn syrup

1 15oz can sweetened
condensed milk

1 tsp vanilla

directions:

Melt butter in heavy skillet (i prefer cast iron).

Add sugar and a dash of salt; stir thoroughly.

Stir in corn syrup; mix well. Gradually add milk,
stirring constantly. Cook and stir over medium

heat to firm ball stage (245 degrees), 12 to 15

minutes. Remove from heat; stir in vanilla. Pour
into buttered 9x9x2 inch pan. Cool and cut

into squares.

Sugar Cookies

Cream together:

1 c butter (soft)

1 c oil

1 c white sugar

1 c powdered sugar

1 tsp vanilla

2 eggs

Add to creamed mixture: (I like to sift these together)

4c flour

1 tsp salt

1 tsp baking soda

1 tsp cream of tartar

Pre-heat oven to 350 F

Roll dough into balls. Scoop with your fingers if you like but a butter scoop works well. Roll balls in white sugar. Press down with a sugar glass. Bake 8-10 minutes on ungreased cookie sheet.

recipe

title: Peanut Brittle

servings: from the kitchen of: Denise Looney aka fortheloveofgeese

ingredients:

2c brown sugar

1c light corn syrup

1c water

2c of raw peanuts

1/2 tsp salt

1 tsp butter

1/2 tsp baking soda

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directions:

Combine sugar, syrup and water in heavy skillet. Cook slowly, stirring till sugar dissolves. Cook to soft ball stage (234 deg). Add peanuts & salt. Cook to hard crack stage (290 deg) stirring constantly. Remove from heat, add butter and soda: stir quickly to blend. Pour onto well buttered surface. I use 2 forks to pull & stretch the candy. It will setup very quickly so act fast.

recipe

title: continued

servings: from the kitchen of:

ingredients:

directions:

I recommend using a cast iron skillet. The butter and baking soda, quickest method is to fill your leveled measuring spoon with the soda. Slice your butter and lay it on top of the baking soda. When your candy reaches 290 degrees remove from stove add the butter and soda. Stir quickly, do not hesitate on this step. The color will change and when well mixed well pour.