

Almond Soft Caramel



Instructions

1. Butter a 13x9 inch baking pan and set aside. In a heavy 4 quart sauce pan, combine all ingredients except for the almond extract. Cook over medium heat, stirring often, until butter is fully melted and mixture comes to a boil (about 15 - 20 min).
2. Continue cooking until the candy thermometer reaches 244°F. or until a small amount of mixture dropped into ice water forms a firm ball (about 25 - 30 min).
3. Remove from heat and stir in almond extract. Pour into prepared pan and cool completely. Cut into 1x1 inch squares and wrap in plastic or parchment paper. Store refrigerated.

Ingredients

- 2 cups** granulated sugar
- 1 cup** firmly packed brown sugar
- 1 cup** butter
- 2 cups** half & half
- 1 cup** light corn syrup
- 1 tsp** almond extract

