

# MICROWAVE CARAMELS

## Ingredients

- 1/4 cup butter (or 1/3 cup)
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup light Karo syrup
- 1/2 cup sweetened condensed milk

## Directions

1. Combine all ingredients.
2. Cook (microwave) 6 minutes; stirring every two minutes.
3. Stir and pour into lightly greased dish.
4. Let cool.
5. Cut, wrap in wax paper, and store in air-tight container.

Note: my little secret to getting nice uniform round caramels is using my tassie or mini cupcake pan. I greased each spot and using the smallest scoop from Pampered Chef, I scoop one scoop into each spot, let them cool and carefully pry them out when they are cooled. Actually they come out easily as long as the spots are buttered/greased, but not too much or they get greasy. Do not let the caramel stiffen in your scoop. Move quickly scooping the caramel and soon as done put the scoop in really hot water. Enjoy!