

Aunt Emily's Caramel Icing

Submitted by Patricia Povall Lewis

4 ounces butter

4 cups sugar, divided

2 Tablespoons Karo syrup (white)

1 teaspoon vinegar

1 cup whole milk

1 teaspoon vanilla

Melt butter in a heavy saucepan. Remove from heat and add 3 cups of sugar. Stir well. Add Karo, vinegar and the cup of milk. Place over heat and stir.

Meanwhile in a black skillet melt 1 cup sugar. Then gradually add 1 cup of boiling water into the skillet. Stir until the sugar dissolves and is slightly thick – 2 to 3 minutes. Pour half of the caramelized sugar into the butter/karo/vinegar/milk mixture. (Aunt Emily only used half of the caramelized sugar in her icing, but If you prefer a dark caramel you can use the entire amount. Otherwise, the caramelized syrup can be used for another time.)

Stir the combined mixture **only** until the caramelized sugar is dissolved and cook until it forms a soft ball in water or reaches a temperature of 240°. Remove from heat and cool. Add vanilla and beat until the right consistency. Add a little milk or half and half if too thick.

This is the same recipe that Aunt Emily used for caramel candy. For candy add one cup of nuts. If too thick, add a little milk or half and half. It takes a day or two for caramel icing to mellow or soften, unless the icing or candy is grainy!