



Category (Cookies)

## Caramel Fingers

Submitted by (Becky Davis)

<p><b><u>Recipe</u></b></p> <p><b>Shortbread:</b> 1 cup butter, softened 1/2 cup sugar 3 cups flour</p> <p>Cream butter and sugar and add flour. Grease a large cookie sheet. Spread evenly into pan and press down with fingers. Take a glass and roll the dough until it is evenly pressed and smooth. Prick evenly with a fork. Bake at 350 degrees for 10-12 minutes. Cool.</p> <p><b>Caramel:</b> 1 can sweetened condensed milk 1 cup sugar 1 cup butter 2 Tbsp light Karo syrup</p> <p>Heat above ingredients in a heavy sauce pan. Bring to a gentle boil and stir constantly (about 12 minutes) until it reaches a soft ball stage, a very light caramel color. Pour over cooled crust and spread evenly.</p> <p><b>Topping: (You can use almonds, or chips, or both)</b></p> <p>1 pkg sliced or slivered almonds 1 pkg white, dark or milk chocolate chips</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p> <hr/> <p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p> <hr/> <p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>
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