

Butterscotch

NOT SO SQUARES



Ingredients:

- 2 c. packed dark brown sugar
- 6 t butter, sliced into the pot
- 1 c. heavy cream
- 1 tsp. vanilla
- 1/4 tsp. salt
- 1 c. powdered sugar

Directions:

- Line a 9 x 9 pan with parchment paper and spray with buttery cooking spray. Set aside.
- In a heavy pot, begin to stir and melt together the dark brown sugar, butter and the heavy cream. Bring to a rolling boil and slightly reduce the heat. Continue to cook and stir occasionally until the mixture comes to a soft ball stage, or 236 degrees on a candy thermometer. Then, remove from the heat and stir in the salt and the vanilla.
- Use a whisk to mix in the confectioners sugar just a little at a time. When it is all blended, pour the hot mixture into the prepared 9 x 9 pan. Spread to level. Put it into the refrigerator to cool.
- When the mixture is cool, pull the candy out of the pan using the parchment paper. Then, use a sharp knife to cut into squares. Sometimes it will break irregularly, but that is okay, it will still taste great.
- Melt the dipping chocolate of your choice. Dip the squares into the chocolate and set on waxed paper or parchment paper to cool. Sprinkle with sprinkles before the chocolate sets if desired.