

# Cappuccino Caramels Royale

written by The Recipe Exchange | November 17, 2014

## **Ingredients**

1 cup (2 sticks) butter or margarine  
2 (1-ounce) squares unsweetened chocolate, cut up  
2 1/4 cups firmly packed brown sugar  
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)  
1 cup light corn syrup  
1 tablespoon instant coffee crystals  
1 cup chopped pecans or walnuts (optional)

## **Directions**

Line 8-inch square baking pan with foil, extending foil over edges of pan. Butter foil; set aside.

In heavy 3-quart saucepan, melt butter and chocolate. Stir in brown sugar, EAGLE BRAND®, corn syrup and coffee crystals. Clip candy thermometer to side of pan. Cook over medium heat, stirring constantly, until thermometer registers 248° (firm-ball stage\*). Mixture should boil at moderate, steady rate over entire surface. (It should take 15 to 20 minutes to reach firm-ball stage.)

Remove from heat. Remove thermometer. Immediately stir in nuts (optional). Quickly pour into prepared pan, spreading evenly with spoon. Cool.

When candy is firm, use foil to lift candy out of pan. Use buttered knife to cut into squares. Wrap each square in plastic wrap or place in candy cups if desired.