

## Homemade Jumbo Cows Tails

### Ingredients:

- 1/2 lb. Light caramels
- 1/4 c. half & half
- 2 tbs. butter
- 2 c. confectioner sugar
- approx. 17 regular size marshmallows

### Directions:

- Combine caramels, half & half, and butter in saucepan.
- Heat until caramels melt.
- Once melted, take saucepan off heat and stir in sugar.
- Pour mixture onto buttered wax or parchment paper.
- Spread into a 16x5 inch rectangle.
- Lay the marshmallows end to end along one of the long sides of the rectangle.
- Working with the side of the caramel rectangle that is under the marshmallows, gently detach the caramel from the paper and roll it over the marshmallows to form a log.
- Wrap the log in paper and refrigerate for a couple of hours.
- When chilled, cut into 1/4 inch slices.
- Try to serve chilled, because once warm, the candy loses some of its dense, sticky texture.