

## Caramelized Cheese Balls

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### Giant Barrel of Cheese Balls (28 oz)

2 sticks of butter (I use salted for everything, call me bloated)

2 cups light corn syrup

2 cups brown sugar

2 teaspoons baking soda

Heat butter, syrup and brown sugar in a large pot until bubbly. Cook for about 5 minutes more, stirring constantly. Add baking soda, but be careful! The mixture will bubble up like a witches brew at this point. I stirred it well and removed it from the heat.

Pour your cheese balls into the biggest bowl you can find. Pour the vat of ooey-gooey-sugary stuff over that, and mix well. Transfer to as many cookie sheets as you need and bake at 250 degrees for 45 minutes, stirring every 15 minutes (I piled it all onto two cookie sheets, and it did fine with the stirring). Pour onto parchment paper to cool (I used wax paper, but some stuck to it). Once cool, separate the caramelized cheese balls and bag them up to give away, or eat them until the inside of your mouth is sore (like I did).