

## Sweet Milk Treats – *Jamoncillos*

### Ingredients (for one dozen)

2 cups whole cow's milk  
¾ cup granulated sugar  
½ tsp vanilla  
12 halves pecans

### Variations:

1 cinnamon stick (for a different flavour)  
½ tsp baking soda (for a darker tone, like rich caramel)

Place milk in a pot over high heat, then add sugar and vanilla (and baking soda and/or cinnamon, if using). When milk begins to foam, reduce heat to a simmer, and stir regularly. Continue cooking and stirring, until the bottom of the pot may be seen when the spoon runs along it, and the milk changes colour (at this point, remove and discard cinnamon stick, if using). Stir continuously so the mix will not burn or stick to the bottom of the pan, and continue cooking until it thickens to a firm paste (it will be a creamy colour without baking soda, or a darker brown, if using). Remove from heat, and allow to cool down for a couple minutes. It may be formed into a large block then sliced, or into short rods, or for *Marinas* (as shown above): scoop about two tablespoons of mix, and roll between clean hands, to form into a ball. Place ball on parchment paper on working surface, and arrange one half pecan on top of the ball, then press down to flatten, and stick the nut to the sweet. Repeat with the rest of the mix and nuts. Optional: run a knife around the edge of the sweet, to create a different finish. In the photo below, *jamoncillos* with a smooth edge on the left, and with texture from a knife, on the right and centre:

