



Posted on 30 September 2012
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Treacle Toffee



Ingredients

9fl oz. water
2lb. soft light brown sugar
9oz. black treacle
½ tsp. cream of tartar
5.3oz. golden syrup
5.5oz. unsalted butter

Preparation

- 1 Grease and line a sandwich tin with greaseproof paper
- 2 In a heavy bottomed saucepan heat the water and sugar, but do not stir
- 3 Once the sugar has melted add the remaining ingredients and stir the mixture once, then bring to a boil
- 4 Brush the inner edge of the pan with some water to prevent cracking and using a candy thermometer boil until the soft crack stage
- 5 Carefully pour this into the sandwich tin and allow to cool slightly
- 6 Using a greased knife mark squares into the toffee and allow to cool completely
- 7 Break into squares and store in an airtight container

Cooks Note

Prep Time: 5 min
Cooking Time: 30min