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by ewfood

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