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by ewfood

Cinder Toffee



Ingredients

2.2oz. sugar
1oz. golden syrup
1tsp. baking soda

Preparation

1. Line a small baking tray with baking parchment
2. Allow the sugar and syrup to melt in a saucepan without stirring, just shake it a little to ensure that it combines
3. Once the mixture has turned a deep golden colour drop a little bit into a glass of water, if it becomes a firm ball, it is ready
4. Quickly whisk in the baking soda and pour the bubbling mixture into a lined baking tray and allow it to cool
5. Break up into pieces to serve- it looks cute in brown paper bags

Cooks Note

Also known as hokey pokey, sponge toffee, honeycomb and golden crunchers!