Cinder Toffee



Ingredients

100g golden syrup200g caster sugar40g Butter0.5 tsp vinegar1 tsp Bicarbonate of soda2 tbsp water

Method

- 1. Line a 15cm square tin with greaseproof or parchment paper.
- 2. Put the syrup, sugar, butter and water into a large heavy-bottomed pan set over a medium heat. Stir until the sugar has dissolved, before turning up the heat and bringing to the boil.
- 3. Cook, without stirring until a teaspoon of the hot toffee mixture becomes a hard ball when dropped into a jug of cold water. If you have a sugar thermometer, it should register 138C. Remove the pan from the heat.
- 4. Add the vinegar and bicarbonate of soda to the pan take care as the toffee mixture will bubble up and rise in the pan. Pour immediately into the lined tin and leave on one side.
- 5. After about 15- 20 minutes, when the mixture has begun to set, score the toffee in square shapes, using a sharp knife. Break along the lines when it has completely set. The toffee will keep in an airtight tin for up to two weeks.