

Golden Toffee

How to make golden toffee:

A traditional toffee recipe. See **Cooking with Sugar** for information on the tricky process of boiling sugar.

Ingredients

2 1/2 cups (1lb) brown sugar
3 tablespoons (1 1/2 oz) butter
2 level tablespoons golden syrup
1/3 pint water
1 teaspoon vinegar
(see **measure conversions** for more information)

Method

- Put all the ingredients into a strong saucepan and stir over a steady heat until the sugar has dissolved.
- Bring to the boil and cook until the mixture reaches the hard crack stage.
- Temperature should be 280of for this stage, when the sugar mixture breaks quite easily between your fingers.
- Pour the mixture into an oiled tin and either allow to set as a slab or mark in squares as the toffee becomes partially set, then cut or break when completely set.