

Bonfire Treacle Toffee

We like traditions so what better than making this simple and easy treat for Bonfire Night. Treacle Toffee keeps very well stored in an airtight container so make enough for Bonfire night and extra toffee for Christmas.



Ingredients

(Makes 500g toffee)

- 120ml water
- 450g dark brown sugar
- ¼ tsp cream of tartar
- 15g black treacle
- 115g golden syrup

Method

Please note that making toffee must be approached with caution; toffee gets very, very hot (up to 140 °C) as it is boils!

1. Butter a 30cm x 10cm or 18cm square tin or line with non-stick baking parchment.
2. In a heavy based sauce pan dissolve the sugar and water over a low heat. Add all the remaining ingredients and bring to the boil. Using a sugar or toffee thermometer boil to 140°C (for a soft crack). If you do not have a sugar or toffee thermometer - when you drop a bit of the syrup into cold water, it will solidify into threads that, when removed from the water, are flexible, not brittle. The toffee strands will bend slightly before breaking.

3. Once this stage is reached (about 10 minutes maximum) pour the toffee into the prepared tin and leave to cool.
4. Once the toffee is cold remove it from the tin and break with a toffee hammer or solid sharp object, and the toffee will crack into pieces.
5. Store in an airtight container if you can resist it for long enough!
6. Oh and yes don't forget to brush your teeth!

Enjoy!