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Bonfire toffee



Preparation time

Cooking time

less than 30 mins

less than 10 mins

Serves

Dietary

Serves 8-10

A real British classic, this jaw-breaking treacle toffee dates back hundreds of years and is really easy to make. You will need a candy thermometer, preferably a digital one.

By Emily Angle

Ingredients

75g/3oz golden syrup 75g/3oz black treacle 150g/6oz light soft brown sugar 75g/3oz butter 1/4 tsp cream of tartar

Method

- 1. Line a 15 x 20cm/6 x 8in baking tray with non-stick baking parchment.
- 2. Measure all the ingredients into a deep, heavy-based saucepan. Place over a medium heat and stir occasionally until the butter is melted and the sugar has dissolved.
- **3.** When the mixture is smooth and well-combined, increase the heat and bring the mixture to a fast boil. When the mixture reaches 140C/285F, pour carefully into the lined tray.
- 4. If you want even pieces, wait until the toffee is cool enough to handle, but elastic enough so that a finger pressed in the top leaves a slight indent (about 15-20 minutes depending on the room temperature). Partially cut the toffee into even pieces with an oiled knife. When it has cooled completely, break along these lines. Alternatively let the toffee cool completely, then break into shards with a toffee hammer or rolling pin.
- **5.** Store in an airtight container, with individual layers of toffee separated by baking parchment. If left exposed to humidity, the toffee will soften and stick together.