

Cinder Toffee

Jacob · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

35 mins

Description

Cinder or honeycomb toffee is a traditional British treat loved by children and grownups alike that can easily be made at home Store cinder toffee at room temperature in an airtight container

Ingredients

- - butter
- or as needed - 2 ½ cups white sugar - ¾ cup golden syrup - 6 tablespoons water - 2 teaspoons vanilla extract - 1 tablespoon baking soda

Instructions

1. Grease a rimmed 8x12-inch baking pan and line bottom and sides with parchment paper
2. making sure the parchment sides reach at least 2 inches above the sides of the baking sheet. Grease parchment with butter. Combine sugar
3. golden syrup
4. water
5. and vanilla extract in a deep
6. heavy-bottomed saucepan. Bring to a boil
7. but do not stir. Heat to 310 degrees F (155 degrees C) or until a small amount of syrup dropped into cold water forms hard
8. brittle threads
9. about 10 minutes. Brush the sides of the pan with a clean pastry brush dipped in water if any sugar crystals form on the sides of the pan. Remove from heat and carefully add baking soda; stir quickly until foaming subsides and mixture turns golden. Pour into the prepared baking pan immediately. Cool until set
10. about 15 minutes. Break into bite-size chunks to serve. Recipe Tip You can use light corn syrup instead of golden syrup for similar results.