



Toffee (Butterscotch type)

10 ounces of sugar
4 ounces of butter
2 Table spoons of water
2 Tablespoons of white spirit vinegar
2 Tablespoons of golden syrup

Melt all the ingredients in a large pan allowing to come to simmering

Cook fairly slowly without stirring until golden brown, then test a little in cold water for setting consistency

Do not overcook or the mixture will burn

Pour into a greased Swiss roll tin and cool to room temperature. Break the toffee using a hammer underneath the tin and place in a tin, breaking up the large pieces where necessary

This will keep for a few weeks (If you can resist eating it so long)



This recipe has been brought to you by The Cream Of Tartar Company Limited

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