



MONTHLY RECIPE - NOVEMBER 2016

Shibden Cinder Toffee



Ingredients

160g Demerara sugar
160g caster sugar
60ml honey
4 tbsp water
15g butter, diced
Pinch of salt
1 tbsp bicarbonate of soda

Method

Place the sugars, honey, water and butter in a deep, heavy-bottomed pan with a pinch of salt. Heat, until the sugars and butter have dissolved, then turn up the heat very slightly and bring to the boil. Simmer until it reaches 130C and is bubbling and golden.

Meantime, grease an approximately 20cm square tin.

When the mixture gets to temperature, take it off the heat and quickly whisk in the bicarb, making sure it is well mixed in.

Pour into the tin and leave to set. After about 25 minutes, you can break up into pieces and store in an airtight box or you could even dip each piece in to dark chocolate..!!

Enjoy!