



Mmmmmmm - Toffee

You need:

- 2 cups of sugar
- 1 cup of water
- 1 tablespoon of white vinegar
- 1 tablespoon of butter

What to do: place the sugar, water, vinegar and butter in a saucepan and heat gently, stirring constantly until all the sugar dissolves. Bring to the boil. Do not stir. Let the mixture boil until a little tried in cold water, goes hard and snaps easily. Pour into a buttered tin. Mark into squares and leave to cool. Once cooled, cut into square chunks.

An easy, affordable home-made gift.