

# TOFFEES

## INGREDIENTS

3 cups sugar  
1 cup water  
¼ cup vinegar



## METHOD

1. Put all ingredients into a saucepan and bring to boil over medium to low heat.
2. Ensure all the sugar is wiped from the sides.
3. Allow to boil until the mixture changes colour to golden brown.
4. Pour into patty pans and sprinkle with hundreds and thousands.

## HOT TIPS

1. Don't let the mixture get too hot too fast otherwise it will burn.
2. Ensure you stir the mixture regularly with a wooden spoon whilst cooking in the saucepan.
3. The patty pans should be laid out ready to have the mixture poured into them as soon as it changes to golden brown.
4. Be careful not to touch the mixture as it is scolding hot.
5. Set the toffees to the side to set hard.