

Toffee cooking

Ingredients

1 cup caster sugar

1/4 cup water

Method

Stir water and sugar in a saucepan over low heat until the sugar dissolves. Don't bring it to the boil until all the sugar is dissolved.

Increase heat to high. To dissolve any sugar left on the side of the pan, brush down with a wet pastry brush. Bring to boil.

Cook until the mixture is a rich golden colour - don't let it burn. Remove from heat - the residual heat continues to colour toffee.

Crack like glass. Be careful when eating because it can be sharp for little ones. (Just like real glass)

