

Cyflaith – Welsh toffee



Toffee was traditionally made in households across Wales, normally between Christmas and New Year and occasionally for Bonfire Night. This version uses golden syrup rather than treacle for a lighter toffee.

Serves 12 | **Prep** 5 minutes | **Cook** 20 minutes

Ingredients

225g Demerara sugar
150g salted butter
150g golden syrup
½ teaspoon vinegar

Method

- 01** Put all the ingredients in a heavy bottomed saucepan over a low heat and stir continuously until the sugar has dissolved.
- 02** Turn up the heat and boil for around 10 minutes until a few drops, when poured into cold water, harden at once.
- 03** Pour onto an oiled baking tray or parchment paper and when barely set mark into squares with a knife and loosen from the bottom of the tin.