







# Bonfire Toffee

(Makes about 20 toffees)

Bonfire Toffee, or Treacle Toffee is a great addition to a Halloween or Bonfire Night party. Easy to make, this recipe is the sticky and chewy variety: the perfect treat on a cold Autumn night.

## Ingredients

75g golden syrup  
75g black treacle  
50g Bonne Maman Bitter Orange Marmalade  
125g light soft brown sugar  
75g butter  
¼ tsp cream of tartar

## Cooks Tip

The toffee will keep in an airtight container for up to 1 month.

Sugar thermometers make toffee and caramel recipes quick and easy. They're not expensive and ensure a perfect result every time.

## Method

1. Line a shallow baking tray with non-stick baking parchment.
2. Measure all the ingredients into a deep, heavy based pan and place over a gentle heat. Stir until the butter has melted and the sugars dissolved.
3. Turn up the heat slightly and bring to the boil. Bubble until the mixture reaches 140C on a sugar thermometer then pour into the lined tray.
4. Wait until the toffee is cool enough to handle then cut into even pieces with scissors. Roll each piece of toffee into a ball or fat log shape and wrap in waxed paper. Store in an airtight jar.