

## Simple Taffy

215g caster sugar  
60ml water  
(optional) teaspoon peppermint essence

1. Stir the water and sugar in a saucepan over a low heat until the sugar dissolves. Don't bring it to the boil until all the sugar is dissolved.
2. 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 but don't stir or it will crystallise.
3. Cook until the mixture is a rich golden colour but don't let it burn. Remove from the heat and pour into a greased backing tray. It will continue to change colour while it cools. Once cooled, crack into shards.



## Butter Taffy

225g butter  
160g caster sugar

1. Put the butter and sugar into a heavy saucepan.
2. Heat at a medium heat until it is a liquid and keep stirring.
3. Once combined and the sugar is dissolved, pour the mixture into a greased baking tray. Put in a fridge for ½ hour to an hour to set and cool.
4. Cut up and serve.