

PREP: 5mins
COOK: 20mins
SERVES: 24

Classic School Fete Toffees

What would a school fete be without a couple trays of these? These colourful, simple toffees are as much fun to make as they are to eat.

Ingredients

2 cups caster sugar

1 cup water

1/2 tsp cream of tartar

Queen Gel Food Colour(blue, red, green, yellow)

Method

STEP 1

Combine sugar and cream of tartar in a saucepan. Add food colour gel to water, and stir to dissolve then add to sugar in saucepan. Place saucepan on low heat, without stirring, and heat until sugar dissolves.

STEP 2

Increase heat to medium, and bring to a boil. Boil until the mixture reaches hard crack stage (150C). This can also be tested by placing a teaspoon of mixture in a glass of water, it is ready if it forms a hard ball.

STEP 3

Remove from heat, spoon or pour into patty cases. Allow to cool fully. Toffee will be hard so be careful when eating!

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