

Treacle brittle (with an Indian twist)

Ingredients

- 1 lb jaggery ghoor or Muscovado sugar
- ½ cup water
- 4¼ fl. oz Golden syrup
- 3½ fl. oz Black treacle
- 1 oz Butter
- ¼ tsp Cream of tartar

Instructions

1. Lightly grease with butter 3 empty Fray Bentos pie tins
2. Put all ingredients into a large, heavy-based saucepan (I used my pressure cooker) and place on a medium heat. Cook until all sugar has dissolved and the liquid is smooth and dark
3. Turn up the heat (medium high) and boil, stirring frequently, until the liquid reaches the hard crack stage (150C/ 300F) on a food / sugar thermometer. This will take around 15 minutes — be patient and do not leave the pan unattended as it could boil over and/or the toffee could overcook and burn
4. As soon as the toffee reaches 150C / 300F, tip it into the tins and leave to cool completely
5. Once cool, flex the tins and the toffee should pop out.
6. Store under vacuum or in a well-sealed glass jar.