## Toffee

## Ingredients

4 oz Butter
8 oz Sugar
2 tablespoons Vinegar
2 level tablespoons Golden Syrup

Method

Put butter in a pan to start melting.
Add rest of ingredients and stir until sugar has desolved.

Bring to boil and boil rapidly, stirring only occasionally, until mixture goes golden brown.

Pour into a greased tin — 7" square is ideal.
Mark into Squares before fully set.

