Toffee

<u>Ingredients</u>

4 oz Butter8 oz Sugar2 tablespoons Vinegar2 level tablespoons Golden Syrup

<u>Method</u>

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.