

## **CINDER TOFFEE**

When I was a child growing up in the North East, one of the highlights of the day was the bar of cinder toffee, bought from the corner shop on my way home from school.

Southerners may know it as honeycomb toffee, or 'the inside of a Crunchie.'

But whatever its name, it's easy and fun to make and a delicious additive to ice cream, fruit salad, butter icing or even your morning porridge.

Of course it is even better just eaten on its own.

### **Instructions**

Heat 2 tablespoons golden syrup and 5 tablespoons white sugar in a heavy saucepan until the sugar melts.

Boil mixture 3-4 mins until caramel is deep gold in colour.

Stir in 1-teaspoon bicarbonate of soda and immediately pour the frothy mixture onto a greased baking tin.

When cool break into small pieces – and don't forget to lick the spoon!