



The Olde Scots Kitchen



Creamy Toffee

Ingredients

250 (½lb) sugar
125g (¼lb) Margarine
4 tablespoons Golden Syrup
1 small tin condensed milk

Directions

Put sugar, margarine and syrup in pan, heat until melted, then add condensed milk, bring to boil, stirring all the time. Keep stirring for 20 minutes after it comes to boil. Test ball in cold water and pour into greased tin.