



The Olde Scots Kitchin



Tablet

Ingredients

800g sugar
50g butter
½ tin condensed milk
½ cup whole milk
Flavouring to taste (if desired)

Directions

Place all of the ingredients into a heavy-based pan. Stir constantly for 40 minutes on a low heat ensuring you regularly scrape the mixture from the bottom of the pan (don't let it burn). As a test to see if it's ready, remove a small spoonful of the mixture, drop it into some cold water, and if it begins to go solid, then it's ready to pour out.

Line a baking tray with greaseproof paper. Pour the mixture into the tray and spread evenly out into the corners. Leave for 10 minutes to partially set and then score out the pieces with a sharp knife (cutting about half way through the slab).

Allow to set fully in a cool place for about an hour. Break into pieces and serve.