



So... You Made Toffee; And Not Brittle ... ☺

WELCOME TO THE CLUB. I WAS ADAMANT NOT TO USE A THERMOMETER BECAUSE I HATE FINNICKY, GADGETY OR INTIMIDATING RECIPES. WHICH MEANT I WORKED ON INSTINCT.

ROUND ONE, I WAS SUPER WATCHFUL AND PATIENT. AND I MADE PERFECT PEANUT BRITTLE.

THEN, I WANTED TO MAKE ANOTHER NUT BRITTLE – CASHEW BRITTLE. NOW I WAS LIKE A SPARKLE COWBOY. I DID IT BEFORE – PIECE OF BRITTLE. SO, IN MY RUSH AND PLAIN ARROGANCE, I DIDN'T TAKE IT FAR ENOUGH AND I POURED THE MIX ON THE SILICONE MAT.

02:30 IN THE MORNING. I WAKE UP AND I THINK "THAT SECOND BUNCH OF BRITTLE DIDN'T SET."

I GO DOWNSTAIRS TO THE KITCHEN – POKE MY FINGER AND THE CASHEW BRITTLE IS MORE LIKE A CASHEW STICKY TOFFEE SAUCE. LE-CRY! I WENT (DEPRESSED) TO BED. I KNEW THAT NO ONE WOULD EAT MY TOFFEE SAUCE – I MIGHT AS WELL HAVE BURNT THE BRITTLE. AND THEN DECIDED I HAD NOTHING TO LOSE!

I SCRAPED THE STICKY SAUCE FROM THE SILICONE MAT INTO A POT – NETSO. I PUT THE STOVE ON A LOW HEAT. AND MELTED THIS MASSIVE TOFFEE NUT-BALL, SLOWLY, STIRRING IT CONTINUOUSLY UNTIL THE MIX WAS COMPLETELY BROKEN DOWN INTO A LIQUID. ONCE IT WAS ALL MELTED – I TURNED THE STOVE TO A MEDIUM HEAT AND LET IT COOK AWAY, UNDER MY WATCHFUL GAZE. ONCE IT WAS TREACLE COLOUR (JUST BEFORE IT BURNS), I POURED IT BACK ON THE COOKIE TRAY WITH THE SILICONE MAT ON.

AND WENT TO BED. THE NEXT MORNING, I HAD BRITTLE. AND BECAUSE I TOOK IT FURTHER – IT WAS DELICIOUSLY BITTER-SWEET!

SO, IF YOU MADE TOFFEE – YOU CAN STILL MAKE BRITTLE – YOU TOFFEE. ☺

