

# TOFFEE LOLLIES (MADE ON ICE)

(Made by Class Estuary, January 2025)

## EQUIPMENT

- A container to freeze water in to make an ice slab eg. a baking tray or plate). Recommend the slab to be no less than 1cm thick and approx. A4 size.
- A small metal or pyrex jug with a handle.
- A saucepan, but not your best one!
- Wooden skewers/lolly sticks (if you want to make lollipops).
- A wooden spoon.
- A clear-ish pot such as a plastic measuring jug with ice-cold water in it

## INGREDIENTS

- 400g caster sugar
- 1 teaspoon vinegar (flavourless, ie. White)
- 4 tablespoons golden syrup
- 100ml water

## METHOD

**Toffee is BOILING HOT. Be super careful and make sure an adult is doing this bit.**

1. Fill your container with water and freeze it (in the freezer, or outside a super cold night).
2. Stir the ingredients together in the saucepan with the wooden spoon and bring to the boil.
3. Simmer for at least 10 minutes. Be careful not to overcook it though as it doesn't taste very nice.
4. Prepare your test pot by putting ice-cold water in the clear pot.
5. Check to see if the toffee is ready by dripping it into the ice-cold water. It is ready when it makes a hard, long, stringy dribble like a stalactite. If it doesn't do that, boil it for a few more minutes or however long it takes to reach that point.
6. Pour a small amount of toffee into the metal jug.  
**Kids...you can do the next bit. The toffee is still very hot so be really careful. Work quickly though or your toffee will set.**
7. If you want to make a lolly, put the lolly stick on the ice. Then hold the handle of the jug and pour the toffee quickly over the ice (and lolly stick if using one) to make a wiggly pattern. It should set straight away so then you can just peel it off the ice. We found that thin layers worked better than a big blob.
8. Eat!
9. Repeat until your toffee has run out. If the toffee goes hard, just re-boil it so it goes back to liquid form.
10. We found the best way to clean the pan, spoon and jug was to re-boil any left over toffee so you can pour it away. Some boiling water cleaned off the rest.