

To Make Everton Toffee

Ingredients

1 lb. of powdered loaf sugar, 1 teacupful of water, 1/4 lb. of butter, 6 drops of essence of lemon.

Method

Put the water and sugar into a brass pan, and beat the butter to a cream. When the sugar is dissolved, add the butter, and keep stirring the mixture over the fire until it sets, when a little is poured on to a buttered dish; and just before the toffee is done, add the essence of lemon. Butter a dish or tin, pour on it the mixture, and when cool, it will easily separate from the dish. Butter-Scotch, an excellent thing for coughs, is made with brown, instead of white sugar, omitting the water, and flavoured with 1/2 oz. of powdered ginger. It is made in the same manner as toffee.

Source: Mrs Beeton's Book of Household Management (1861)

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