

30 MINUTE ALMOND TOFFEES

(Joyce Fernandez)

Ingredients

1 can full cream evaporated milk
1 lb sugar
1 lb ground almonds
2 oz butter
1/2 teaspoon almond essence
Green or any other food coloring

Method:

- ❖ Use non-stick pan
- ❖ Put evaporated milk and sugar together in pot on medium heat. , stirring all the time till the mixture thickens and starts to bubble. Then add ground almonds.
- ❖ Then gradually add the butter, almond essence and the food coloring (a few drops at a time to get the colour you want. Keep stirring till mixture starts to leave the edge of the pot.
- ❖ Pour on to a buttered cookie sheet or board. Roll out to cut into squares.