

HMP Salted Caramel Toffee

NEED:

1 tin condensed milk (350g)
500g dark brown sugar
150g butter
120g golden syrup
70g warm water
2 tsp Heilala vanilla bean paste
Generous pinch sea salt flakes + some more

DO:

Place all ingredients into HMP and cook to **120°C/speed 1/pulse**.
Test a drop in cool water to firm ball stage...should flatten between finger and thumb and hold shape.
If holding shape, whip **1 min/speed 5** and pour into buttered tin and allow to set at room temperature until completely cold. This will take several hours. Sprinkle with a little additional salt as garnish.
Remove from tin and cut into squares.
If not holding shape, when you do the firm ball test, cook further **10 min/120°C/speed 1/pulse** and test again. Repeat this process until you have the correct consistency. Whip as instructed and pour into prepared tin.
Wrap individually to store.