

EDWARDIAN BUTTER TOFFEE

Toffee au Beurre à l'Édouardienne

Source: The Gilded Table – December Edition

Prep Time: 10 min | **Cook Time:** 15-20 min

Yield: About 1 pound toffee (20–24 small pieces)



Recipe Description

Edwardian butter toffee is a simple, golden confection made with butter and sugar cooked slowly to a rich caramel. Unlike later, heavier candies, this early toffee is smooth, delicately crisp, and meant to be broken into small pieces for sharing. Served from glass dishes at the winter table, it offers a quiet sweetness and old-fashioned comfort, perfectly suited to the season.

Ingredients

- 1 cup granulated sugar
- ½ cup unsalted butter
- 2 tablespoons water
- Pinch of salt

Optional (period-appropriate):

- ½ cup blanched almonds, lightly toasted



Instructions

- 1. Prepare the pan:** Line a shallow baking tray with parchment paper. If using almonds, scatter them evenly over the parchment.
- 2. Melt the sugar and butter:** In a heavy saucepan, combine sugar, butter, water, and salt. Heat gently over medium-low, stirring until the sugar dissolves.
- 3. Cook the toffee:** Increase heat slightly and cook, stirring often, until the mixture turns a pale golden color and thickens. This will take about 10–15 minutes. Do not let it darken too much — Edwardian toffee was lighter than later versions.
- 4. Pour and set:** Immediately pour the hot toffee onto the prepared tray, spreading gently with a spatula if needed.
- 5. Cool and break:** Allow to cool completely at room temperature. Once set, break into irregular shards by hand.

Notes

- Serve in a small glass dish or wrapped loosely in wax paper
- Keep in a cool, dry place
- Best enjoyed within a week
- Pairs beautifully with tea, mulled wine, or coffee