

# How to Make Homemade Toffee?

## Detail Introduction :

Toffee is a kind of traditional western candy. It is a relatively large type of candy. It has a relative burnt fragrance. A small piece of toffee can taste for a long time. It is a tool for killing time, so I like it. Many people who eat toffee, and now toffee has become a world-renowned candy.

It is precisely because of their incomparable love for toffee that many people want to make themselves. Now all the tools are very complete, especially for those who love baking. Homemade toffee is a breeze. Let's learn about the method of making toffee!

## How to make homemade toffee?

Toffee has a very unique taste and is very popular with the public. There are many people who like to eat toffee. If you are a baking lover, you can make toffee by yourself. You only need to prepare the corresponding materials. If you don't want to do it yourself, you can buy it directly. The toffee sold in the store is of high quality.

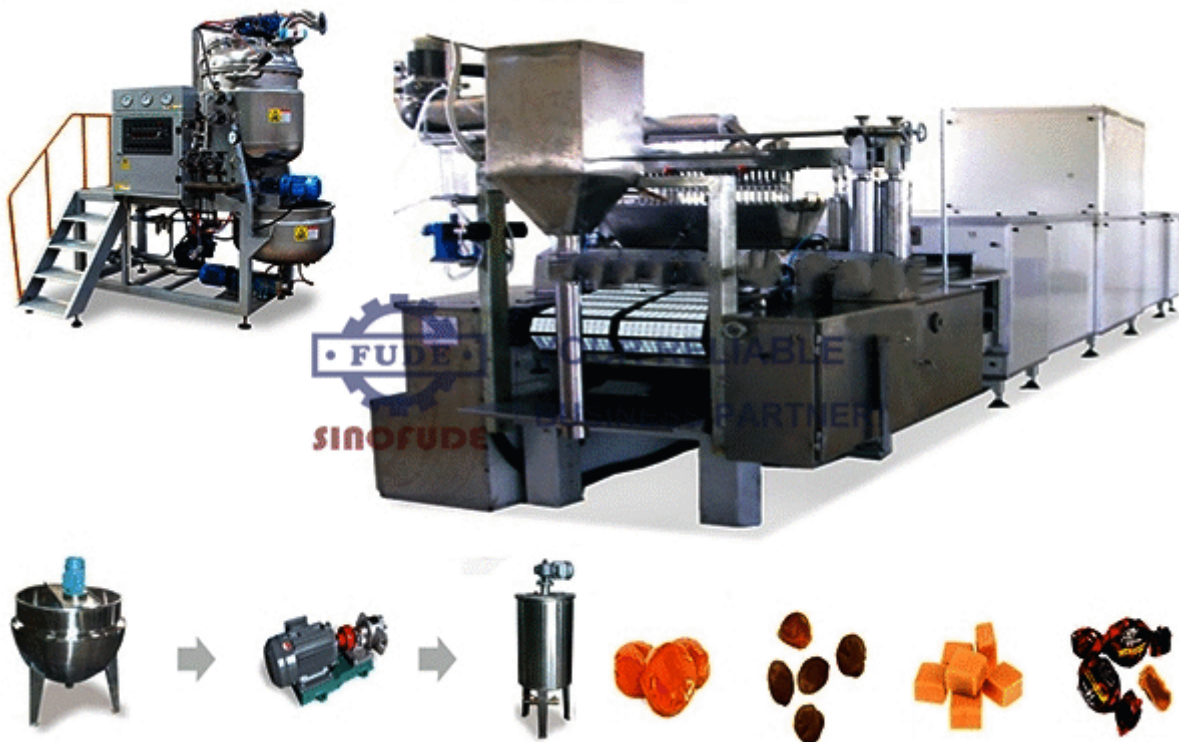


What ingredients do I need to prepare homemade toffee?

1. Whipped cream 420g
2. Maltose 92g
3. Red brown sugar 57g
4. Fine sugar 125g
5. Large almonds 225g
6. Cranberry 200g

The specific method of homemade toffee:

1. First you need to prepare a non-stick pan, and then put the light cream into the non-stick pan.
  2. Then add red sugar, granulated sugar and maltose in sequence, and stir these ingredients evenly.
  3. Turn on a small fire to heat, boil the raw materials into a syrup state, keep the temperature at 117 then turn off the fire.
  4. Add almonds and cranberries and stir well.
  5. Pour the stirred syrup into a container and roll it to a suitable thickness.
  6. Cut the syrup immediately before it has cooled down completely, and cut it to the size and width you want.
  7. After the toffee is completely cooled, you can use sugar paper to wrap it up, so that the toffee is firm.
- If you want to make other flavors of toffee, you can add some other raw materials to the syrup, such as peanuts, nuts, etc., and store it to eat slowly after making it.



The above is the related method of homemade toffee. It is very simple. You only need to prepare raw materials in advance. In contrast, the toffee produced by the factory has very high quality, especially in terms of taste, which is better than our homemade toffee. The toffee is much better, mainly because it uses professional equipment and has a very advanced production technology.

Today toffee has a very high demand. As a professional food machinery manufacturer, we deeply understand the needs of consumers, and we have introduced the most advanced research and development equipment in the world, and developed a new type of equipment-Toffee Making Machine, the equipment has been widely applied in the market, and has now been exported to many countries and regions such as Singapore, Russia and Japan, which has further promoted the development of the confectionery industry.

Toffee Making Machine is made of 304 stainless steel and components of internationally renowned has a very high quality level, fully automated production method, very simple operation, very high p efficiency, and the equipment has a compact structure and has a small footprint. There is no pollution waste during operation, and it truly realizes "green and environmental protection" production. If you want to buy high-quality equipment to produce high-quality toffee, please contact us, we will provide you with the most cost-effective toffee equipment, and can provide you with customized services, our cooperation will definitely achieve a win-win situation !