



# Tablet

As a kid there was nothing better than guising at Halloween and getting home made tablet. I'm a bit too old for that now so have to make my own! Just needs a little patience.

## Ingredients

- 1kg Castor Sugar
- 120g (real) Butter
- 1 Large Tin (396g) Condensed Milk
- 200ml milk

## Method

1. Add all ingredients to a large heavy bottom pan and melt over a low heat.
2. Bring **slowly** to a **gentle** rolling boil and leave it to bubble away for about 20 - 30 minutes, just stir occasionally to make sure it doesn't stick. Don't let it burn.
3. It will gradually change from pale to a beautifully golden caramel colour and start to thicken.
4. Let it cool slightly and beat for about 5 minutes with a wooden spoon. It should thicken more and lose its glossiness. This is really hard work, but if you have a powerful enough electric whisk then try that - still needs about 5 minutes though.
5. Pour into a lined/lightly buttered baking tray and as it cools mark it out so it will cut cleanly.
6. Leave it to cool and set.

### Too much like hard work? You can cheat.

Add **450g castor sugar**, **85g butter** and a **small tin of condensed milk** (174g) to the **largest microwavable bowl** that will fit in your microwave.

Put the bowl on a dinner plate (it will likely spill over) and microwave on full power for 4 minutes. Stir well then give it another 4 minutes. If any spills out onto the dinner plate, just pour back into the bowl. Stir well and give another 3 minutes.

Now beat by hand or electric whisk for 4 - 5 minutes as above.

I pour into the bottom of a lined/buttered loaf tin which gives a good size and thickness. Mark or cut before it completely sets.

Both methods take practice, however even if you don't get it right first time - it will still taste fantastic!