

## Honey Sponge Toffee

Holiday Gifts are done quickly and easily with this toffee and bonus - there are always yummy shards of toffee for snacking on - errr, taste testing! A cool, delicious gift or fun sweet treat throughout the year!

2 tsp Lemon Infused Olive Oil

1 cup granulated sugar

½ cup honey

2 Tbsp Piedmont Honey Vinegar, or Honeybell Orange White Balsamic

1 ½ tsp baking soda

Line a deep square baking dish or 5 x 9 loaf tin with parchment paper, making sure there is lots of overhangs to use as handles, then set aside.

Add sugar, honey, vinegar and 4 tbsp water in a deep saucepan. Swirl the pot to help dissolve sugar. Add a candy thermometer to the side of the pot, and place over medium heat. The sugar will melt and start to bubble, watch the pot carefully and don't stir as the mixture turns golden brown and reaches a temperature of 300°F.

Remove from heat and take out the candy thermometer. Stir in baking soda; the sugar mixture will foam up quickly, so be prepared and avoid touching the extremely hot sugar while stirring with a wooden spoon. Stir quickly for 5 seconds until the soda is fully incorporated, and pour into the prepared baking dish. Allow the toffee to cool to room temperature for about 30 minutes without touching.

Once cool, remove the toffee from the dish and break it into bite-sized pieces, it crumbles easily. For extra decadence, dip some pieces in melted chocolate and set them on a parchment-lined baking sheet to cool before serving.

Store in an airtight container at room temperature for up to one week.