Scottish Tablet

NIBBLEDISH CONTRIBUTOR

Ingredients

2 lb granulated sugar 4 oz butter One quarter pint water One quarter pint milk Large tin condensed milk 1 teaspoon vanilla essence

Instructions

Tablet is an original Scottish confectionery. There are a number of variations on the recipe and the method. Some prefer it very smooth and almost like fudge, whereas others prefer a rough (and more authentic) texture and appearance. Put the sugar, butter, water and milk into a large, heavy pan over a low heat and stir until the sugar has completely dissolved. Bring it to the boil and boil for 10 minutes without stirring. Stir in the condensed milk and boil for a further 10 minutes. Remove from heat and add the vanilla essence. Beat the mixture for one minute, then pour into a buttered shallow tin and Mark into squares. Cut when cold.