



# Butter candy

15'

Hands on

8'

Cook Time

64

Portion(s)

2

Difficulty



## Ingredients

- 125 g butter (not margarine)
- 100 g granulated sugar
- 90 g brown sugar
- 100 g honey, not very thick
- 120 g condensed milk
- 1 teaspoon [vanilla extract](#)

## Διατροφικός πίνακας

Nutrition information per portion

45 Calories (kcal)	1.9 Total Fat (g)	1.2 Saturated Fat (g)	6.7 Total Carbs (g)
2%	3%	6%	3%
6.7 Sugars (g)	0.25 Protein (g)	0.0 Fibre (g)	0.01 Sodium (g)
7%	0%	0%	0%

## Method

Photo credit:

G. Drakopoulos - Food Styling: T. Webb

- Line a 20x20 cm [baking pan](#) with aluminum foil. [Brush](#) the aluminum foil with vegetable oil, lightly. Do not add parchment paper because it may burn.
- In a large microwavable bowl, add the butter and microwave for 90 seconds so it can melt.
- Remove from microwave and add the brown sugar, sugar and the rest of the ingredients, apart from the vanilla. Stir with a spatula that can handle the heat. Microwave again for 3 minutes and 30 seconds.
- Wear an oven mitt to remove the bowl from the microwave and stir very carefully. Make sure you scrape down the sugar from the sides of the bowl. This is very important because if you miss any, the whole mixture may crystallize.
- Carefully transfer back to microwave and cook for another 3 ½ minutes.
- Use the oven mitt to remove it again and add the [vanilla](#) carefully, from a distance.
- Stir to combine and pour mixture into the baking pan.
- Refrigerate for at least one hour or overnight to chill completely.
- When ready, remove from pan and cut into 64 small pieces with a sharp [knife](#).
- You may need to brush your knife with some vegetable oil.
- Wrap each piece of candy in parchment paper.

## Tip

Each microwave is different and the strength and settings vary. Watch the color of your mixture. It should become a light caramel, not brown. The mixture will harden in the baking pan, so you do not have to cook it longer than instructed.