

# Kiri Aluwa, Milk Toffee

Sri Lankan milk toffee is super sweet and can be flavored with a variety of spices such as cinnamon, cardamom or sea salt. It is a simple treat that is served with coffee or tea. Although Kiri Aluwa is very popular in Sri Lanka, its exact origin is a mystery. Some say they are similar to English toffee, and could have been left behind after British colonization. Either way, they are delicious and easy to make!

Note: Pay close attention to step 3 and 4 below.

This is when the sugar is in the soft crack stage and is ready to be made into toffee.

Prep / Cook Time: 45 Minutes, 24 servings

## Ingredients:

- 1½ cup sweetened condensed milk
- 8 oz. caster sugar
- 5 tablespoons butter , divided
- ¼ cup water
- 2 oz. cashews , crushed and roasted
- 1 teaspoon vanilla extract
- 2 pinches ground cardamom , roasted

## Kitchen Tools:

- Saucepan to fit all ingredients
- 9-inch square pan
- Measuring cup
- Measuring spoons
- Candy thermometer. If you do not have one, you can watch for the sugar syrup to become brown. That will tell you that the sugar is in the soft crack stage.

## Instructions:

1. Grease a 9-inch square pan with about 2 tablespoons of butter. Place it in the refrigerator.
2. In a nonstick pan, combine the evaporated milk, water, sugar and remaining butter. Mix well for about 5 minutes.
3. Place the pan on medium heat and continue stirring for about 20 minutes, until the mixture begins to thicken and the color turns light brown. If you are using a thermometer, the temperature should reach 285 degrees Fahrenheit. The mixture should not stick to the pan. Stir very regularly.
4. When the mixture begins to bubble and gets a little thicker, add the vanilla extract and cardamom and mix well. Continue stirring for 5 minutes.
5. Add the cashews and continue stirring for another 10 minutes.
6. Transfer the mixture to the buttered pan..
7. Spread the mixture evenly over the entire surface of the mold and, while the mixture is still hot, cut into equal parts to make 24 squares.
8. Let cool for about 45 minutes before serving.
9. Enjoy!