

## **Authentic Scottish Tablet** from [Scottish-at-heart.com](http://Scottish-at-heart.com)

Scottish tablet is a delicious fudge-like sweet dessert, crumbly in texture but firm.

### **Ingredients**

4 cups granulated sugar  
½ cup (1 stick) unsalted butter  
1 14oz can condensed milk (NOT evaporated milk)  
1 fl oz vanilla extract

### **Directions**

Lightly grease an 11x19 baking tray.

Put sugar and milk into a fairly large, heavy saucepan (mixture will double in quantity as it heats) and stir.

Add butter and condensed milk and place pan over medium-high heat, bringing mixture to a boil, stirring occasionally. (about 10 minutes).

Once mixture comes to a boil, reduce heat until mixture is simmering (gentle boil).

Continue to simmer for 20-30 minutes still stirring occasionally.

Remove from heat and add vanilla.

Using a strong wooden spoon or spatula, stir the mixture vigorously for 4-5 minutes, or until the mixture feels stiff and gritty under the spoon.

At this point, pour mixture into the prepared baking tray and allow to cool before cutting into squares.

### **Good to Know**

- This recipe is straightforward but it can take a few tries to get it “just right.” The good news is even the rejects will taste great—especially among Americans!
- The boiling mixture will be VERY HOT, and can burn you quite badly if it sticks to your skin. Be careful while stirring the mixture, and stand well back as you remove it from the heat.
- Tablet hardens quickly once it’s removed from the heat, so soak the pan in warm, soapy water as soon as you’ve emptied its contents into the baking tray.

This is what you are hoping for

