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## Tablet

<https://www.greatbritishchefs.com/recipes/tablet-recipe>

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by Sally Abé



YIELD: 20 SERVINGS

TOTAL TIME: 45 minutes.

### Ingredients

- 80ml (2  $\frac{3}{4}$  oz) of milk
- 60g (~4tbsp) of butter
- 450g (2  $\frac{1}{4}$  cups) of caster sugar (*finer sugar than granulated, but not confectioners' sugar*)  
*Generally one can use granulated sugar or make a finer sugar by placing sugar in a food processor or coffee grinder.)*
- 200g (1 cup) of condensed milk

### Instructions

- **STEP 1**

To begin, place the milk and butter in a deep heavy-bottomed saucepan over a medium heat and bring to the boil.

- **STEP 2**

Remove from the heat and quickly add the sugar. Return to the heat and when the sugar has completely dissolved, add the condensed milk.

- **STEP 3**

Return the whole mixture to the boil then turn down the heat and reduce to a simmer. Keep stirring to prevent the mixture from catching on the bottom of the pan.

- **STEP 4**

Cook for 10–15 minutes, or until golden in color.

- **STEP 5**

Remove from the heat and beat with a spoon until the mixture thickens, then pour into a lined 20cm (8”) square tray or shallow baking tin and leave to set. Cut into squares to serve.



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