

Old fashioned toffee

From the sweeties.net wiki

Britain was once full of local toffees, some hard enough to need a hammer, some soft enough to stick your teeth together. Here is a guide to the old fashioned toffees, with links to the full story of each.

Slab toffee and the toffee hammer

Old fashioned hard toffee was set in trays and sold in slabs, broken up in the shop with a small toffee hammer. Some makers still sell toffee this way. The little hammers even played a part in the fight for votes for women: see [slab toffee and the toffee hammer](#) and [the toffee hammer and the suffragettes](#).

Treacle toffee

Dark, brittle and made with black treacle, treacle toffee, or bonfire toffee, is traditionally eaten on Bonfire Night and at Halloween: see [treacle toffee](#).

Everton toffee

Made by Molly Bushell in the village of Everton in the 18th century, and the reason Everton Football Club are called the Toffees: see [Everton toffee](#).

Harrogate toffee

Created in the spa town in 1840 to take away the taste of the town's spa water, and still made by Farrah's of Harrogate: see [Harrogate toffee](#).

Walker's Nonsuch

Made in Longton, Stoke on Trent, since the 1890s, and still sold in slabs with a hammer: see [Walker's Nonsuch toffee](#).

Mackintosh's toffee

The toffee that changed what toffee meant. In 1890 Violet Mackintosh in Halifax blended hard English butterscotch with soft American caramel, and the business went on to make Quality Street and Rolo: see [John Mackintosh, the toffee king of Halifax](#).

Riley's Toffee Rolls

Made in Halifax from 1907, dropped in the 1990s and revived in 2008 when the recipe turned up in a family cookery book: see [Riley's Toffee Rolls](#).

Sharps of Maidstone

The Kent toffee firm whose mascot was Sir Kreemy Knut, and which claimed in 1921 to be the largest toffee maker in the world: see [Sharps toffee of Maidstone](#).

Blue Bird toffee

Founded near Birmingham in 1898 by Harry Vincent, first sold as Harvino and renamed after Maeterlinck's play The Blue Bird: see [Blue Bird toffee](#).

Thorntons Special Toffee

First made in Sheffield in 1925, perfected by Stanley Thornton at the 50th attempt: see [Thorntons Special Toffee](#).

Scottish toffees

McCowan's Highland Toffee, a chewy bar from Stenhousemuir, and Moffat toffee, which is really a boiled sweet with a tangy centre: see [Highland toffee](#) and [Moffat toffee](#).

Toffee's relations

Butterscotch, the Doncaster sweet boiled a little less than toffee, cinder toffee full of bubbles, and fudge and tablet made with milk: see [butterscotch](#), [honeycomb toffee](#), [fudge](#) and [Scottish tablet](#). And for how toffee is made and what the word means, see [toffee](#).

In our own pick and mix you will find toffee bonbons, chewy toffees in powdered sugar, and chocolate toffee eclairs, chewy toffee with a soft chocolate centre.

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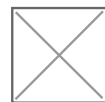
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