



CANADA AGRICULTURE  
AND FOOD MUSEUM

## Molasses Taffy

Here are the tried-and-true instructions for making taffy!

### Ingredients

1 cup of molasses  
1/2 cup granulated sugar  
1 teaspoon butter  
1/2 teaspoon baking soda

### Preparation

Mix all the ingredients except the baking soda in a pot. Bring to a slow boil and let simmer for a few minutes until a drop of the mixture in cold water forms a hard ball. Add the baking soda and mix well. Empty into a greased pan and let cool. Find yourself a partner and butter your hands well. Grab a lump of taffy the size of a baseball, roll it slightly to make a cylinder 6" long, hold one end and get your partner to hold the other end and then start pulling. Try to twist it as you pull, pulling it fairly thinly, and then meet up with your partner, form the mixture into a ball again, and repeat the process several times. When the taffy starts to harden, cut it into small pieces with scissors and place on buttered plate to serve.