



PREP: 5 min
COOK: 20 min
SERVES: 24

Rainbow Dino Toffees

This recipe is super cute and perfect for school fetes. It's all about the molds! Any cute molds will work here, whether you need little dinos or anything else.

Ingredients

2 cups (440g) caster sugar
1 cup (250ml) water
1/2 teaspoon cream of tartar
[Queen Food Colour Gels](#)

Method

STEP 1

Combine sugar and cream of tartar in a saucepan.

STEP 2

Add food colour gel to water, and stir to dissolve then add to sugar in saucepan. Place saucepan on low heat, without stirring, and heat until sugar dissolves.

STEP 3

Increase heat to medium, and bring to a boil. Boil until the mixture reaches hard crack stage (150C). This can also be tested by placing a teaspoon of mixture in a glass of water, it is ready if it forms a hard ball.

STEP 4

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Method

Remove from heat, spoon or pour into dinosaur shaped silicone shaped molds. Allow to cool fully before popping out of molds. Store in an airtight container with baking paper to separate. Toffee will be hard so be careful when eating!

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.