

# Honeycomb Chocolate Cookies

**Makes 16**

**Hands-on Time 20 minutes plus chilling (overnight)**

**Baking Time 15 minutes**

## Ingredients

- 250g unsalted butter (softened)
- 200g light brown sugar
- 405g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 300g plain flour
- 100g cocoa powder
- 3¼ tsp bicarbonate of soda
- 1 tsp fine salt
- 1 tbsp instant coffee powder (fine)
- 7 tbsp golden syrup

## Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Baking parchment
- Saucepan
- 5cm round cookie cutter
- Baking sheet (ideally aluminium)
- Bowl
- Knife
- Wire rack

## Method

### 1. Make the cookie dough

- In a freestanding mixer, beat the butter, light brown sugar, and 175g caster sugar for 5 minutes until light and fluffy.
- Add the vanilla extract and eggs, mixing briefly to combine.
- Add the flour, cocoa powder, 1 tsp bicarbonate of soda, salt, and instant coffee. Mix until just combined, scraping down the sides with a spatula.
- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.

### 2. Shape and chill the cookies

- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.

### 3. Make the honeycomb

- In a saucepan, heat the remaining 230g caster sugar and golden syrup over medium-low heat until the sugar dissolves and the mixture bubbles.
- When the bubbles subside, remove from heat and stir in 2¼ tsp bicarbonate of soda until foamy.
- Pour the mixture onto parchment, cover with another sheet, and press to spread it to 2cm thickness.
- Use a 5cm cookie cutter to press 16 mounds into the honeycomb. Let it set for 1 hour.

### 4. Bake and assemble the cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake 6-8 cookies at a time, spaced 10cm apart, for 15 minutes.

- Immediately press a honeycomb disc into the centre of each cookie.
- Let the cookies rest for a few minutes on the sheet, then transfer to a wire rack to cool completely.

**Tip**

- For the best texture, let the cookies cool completely before eating. The honeycomb will soften slightly but retain its crunch.

Enjoy!