

# Honeycomb

**Makes approx. 350g**  
**Cooking Time 5 minutes**

## Ingredients

- 230g caster sugar
- 7 tbsp golden syrup
- 2 1/4 tsp bicarbonate of soda

## Equipment

- Saucepan
- Spatula
- Baking parchment

## Method

### Prepare the syrup

- In a saucepan, combine the caster sugar and golden syrup. Heat over medium-low heat, stirring occasionally, until the sugar dissolves.

### Cook the mixture

- Once the sugar has dissolved, let the mixture bubble. Watch for the bubbles to grow larger, then subside—this indicates the syrup is ready. It should be fragrant but not burnt.

### Add bicarbonate of soda

- Remove the pan from the heat and quickly stir in the bicarbonate of soda. Mix vigorously until the mixture becomes foamy.

### Set the honeycomb

- Immediately pour the mixture onto a sheet of baking parchment.
- For a neat, flat honeycomb, cover with another sheet of parchment and gently press a baking sheet on top to flatten.

### Cool and break

- Let the honeycomb set at room temperature for about 1 hour.
- Once set, break into pieces using a knife or your hands.

### Tip

- Store the honeycomb in an airtight container at room temperature. Do not refrigerate, as moisture will make it sticky.

Enjoy!