



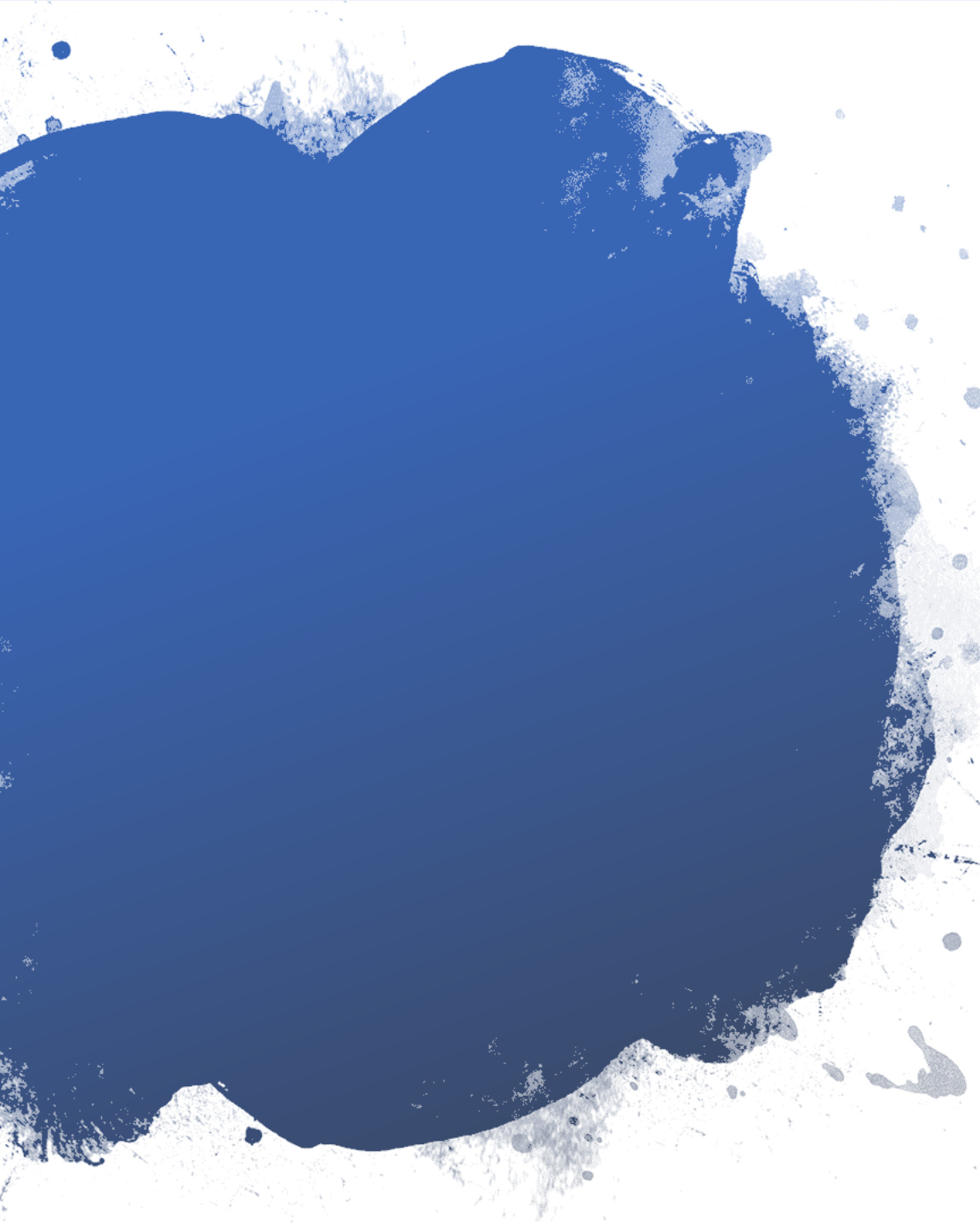
# Making Honeycomb







Old Fashioned  
Homemade  
Honeycomb



This is a strong flavoured honeycomb due to the amount of golden syrup.

**1 1/2 cups caster sugar**

**1/3 cup honey**

**1/3 cup golden syrup (if you want a sweeter taste reduce golden syrup and replace with honey)**

**1/3 cup water**

**2 teaspoons bicarbonate of soda**

GREASE and line a large baking tray.

PLACE sugar, honey, golden syrup and water in a heavy based saucepan with high sides. STIR over low heat, until sugar dissolves, occasionally brushing down side of the saucepan with a pastry brush dipped in water to remove any sugar crystals, about 5 minutes.

INCREASE heat to high and bring to the boil. Cook, without stirring, for 10-15 minutes or until the syrup reaches hard crack stage (150C). *This is the most critical stage of the honeycomb – the smell of the syrup will be rich like caramel and the bubbles thick.*

REMOVE from heat and set aside for a moment to allow bubbles to subside a little.

ADD the bicarbonate of soda and quickly stir with a wooden spoon until combined. The mixture will bubble and foam.

POUR onto the tray and set aside to cool completely.

TURN out the honeycomb onto a clean surface. Break into large pieces.

Store in an airtight container.

*Note: Another way to test temperature of syrup – use a sugar thermometer. Alternatively, when you drop a teaspoon into a glass of cold water the syrup will form a brittle threads that easily breaks when removed from the water.*