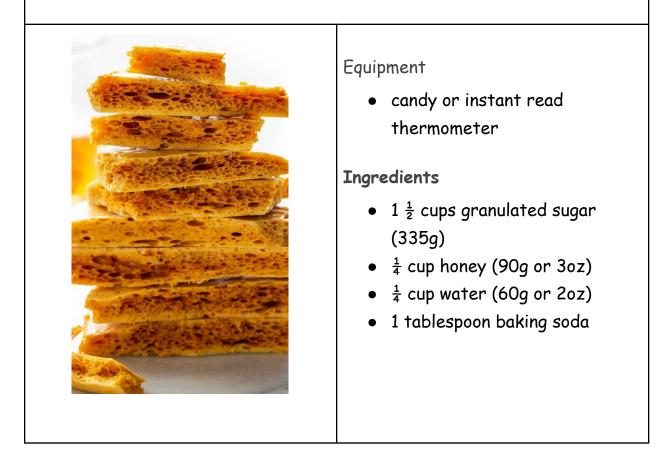
## HONEYCOMB CANDY RECIPE

Sweet, crunchy and fun to make, and perfect as a garnish for ice

cream.



Instructions

- Lightly spray a large baking sheet with vegetable cooking spray. Set aside.
- 2. In a medium-large, heavy bottomed saucepan combine the sugar, honey and water. Bring the mixture to a boil over high heat, stirring constantly.

- 3. Reduce the heat to medium-high and continue cooking and stirring until the mixture darkens and reaches 300°F or 150 degrees celsius.
- 4. Remove from the heat and immediately add the baking soda. Quickly whisk the mixture, just until blended. The honeycomb will grow in volume by almost 3 times its' original size, so be careful.
- 5. Immediately pour the hot candy onto the prepared baking sheet. Do not spread or touch the candy. Let the honeycomb cool completely before breaking into pieces.