

HONEYCOMB CANDY RECIPE

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



Equipment

- candy or instant read thermometer

Ingredients

- 1 $\frac{1}{2}$ cups granulated sugar (335g)
- $\frac{1}{4}$ cup honey (90g or 3oz)
- $\frac{1}{4}$ cup water (60g or 2oz)
- 1 tablespoon baking soda

Instructions

1. 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.