

Ingredients needed for: ____/____/____ Name:

HONEYCOMB

Ingredients

200g caster sugar
5tbsp golden syrup
2 tsp bicarbonate of soda

Equipment

Baking paper
20cm tin
Deep saucepan
Wooden spoon
Teaspoon
Thermometer

Method

1. Line a 20cm tin with baking paper.
2. Mix the sugar and golden syrup together in the deep saucepan and heat gently until the sugar granules have dissolved.
3. Try not to let the mixture bubble until all of the granules are gone or it may crystallise.
4. Once completely melted, turn up the heat a little and simmer until you have an amber-coloured caramel – test this with the thermometer, you should have a reading of 145-150°C. (The higher the temperature, the harder the finished honeycomb will be).
5. Turn off the heat and tip in the bicarbonate of soda. Stir until the mixture is foaming – take care not to over-mix as this actually knocks out the air bubbles we are looking for.
6. Scrape the mixture into the lined tin and leave to cool for at least 30 minutes. BE CAREFUL AS THIS MIXTURE WILL BE EXTREMELY HOT!
7. Snap into piece, or crumble for an ice-cream topping. Alternatively, dip into melted chocolate.