

Chocolate Honeycomb

Prep: 10mins

Cook: 10mins

Makes: 30 pieces

Equipment

- A clean medium sized heavy based saucepan
- A sugar or jam thermometer
- A pastry brush
- A cup of water
- A whisk
- A shallow baking tray lined with baking parchment

Ingredients

- 175 g Caster Sugar Cane sugar if available
- 4 tbsp Golden Syrup
- 1 tsp Bicarbonate of Soda/Baking Soda

Instructions

1. Add the sugar and golden syrup to the pan and attach the thermometer to the side of the pan.
2. Place on a low heat and stir gently until dissolved, try not to let the mixture bubble until completely dissolved.
3. Do not stir once the sugar has dissolved or it will crystallise.
4. Once completely melted, turn up the heat to medium and heat until the temperature reaches 150 Degrees C, it will be a lovely golden colour.
5. As quickly as you can take the pan off the heat and remove the thermometer. Be careful you don't want to burn yourself with hot caramel.
6. Tip in the bicarbonate of soda and gently whisk in until it has all disappeared and the mixture is foaming, taking care not to overdo it.
7. Pour out gently into the lined tin, pouring as near to the bottom of the lined tin as you can so you don't lose those lovely bubbles.
8. Carefully scrape out the last of the mixture with a silicone spatula.

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9. Leave to cool before cracking into chunks. Optional: Cover with chocolate.
10. Store in an airtight container, glass works best.