

CHEMICAL RAISING AGENTS: HONEYCOMB



Step 1. Weigh out 100g of sugar and 4 tbsp of sugar and place into a pan.



Step 2. Combine the sugar and honey on a medium heat.



Step 3. Bring the honey and sugar to the boil.

How do you know when a liquid is boiling?



Step 4. Once boiling add 1 1/2 tsp of bicarbonate of soda.

What type of raising agent is this?



Step 5. Whisk the ingredients continuously until small holes begin to form. These are known as honeycombs.



Step 6. The colour of the ingredients will change from clear to a thick caramel colour



Step 7. Pour the mixture onto a baking tray lined with parchment paper.