

WIP Honeycomb

Still figuring this one out for timings and heat!

For the equipment

heavy-base pan for heating the mixture evenly

liquids thermometer (not a meat thermometer, they don't go high enough)

baking tin with sides, lined with a single sheet of baking paper

heatproof spoon or spatula for mixing

For the mixture

50g cane caster sugar

25g golden syrup

½ tsp bicarbonate of soda

Slowly on low heat melt the sugar and syrup together, stirring gently. Test the temperature of the mixture and adjust the heat to make sure it reaches 150 degrees but doesn't get higher throughout the whole process.

Once the sugar has dissolved, stop stirring it but continue heating to 150 degrees for a few minutes.

Remove from the heat and immediately add the bicarb and mix through for a few seconds – aim to get it thoroughly combined with as little stirring as possible to avoid squelching the bubbles. Pour it immediately into the baking tray to set for 1-2 hours.

Break apart and store in an airtight jar at room temperature.