

Honey Comb



Items needed (quantity per creation)

- Large baking tray
- Baking paper
- Saucepan
- Sieve
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ cup honey
- $\frac{1}{2}$ TBSP baking soda (sifted)
- Small pinch of salt

Instructions

- 1- Line your baking tray with the baking paper. Pour sugar, honey and salt into your saucepan and heat, stirring continuously until sugar has dissolved. Continue to heat until the sugar mixture begins to turn a caramel colour. Don't take it too far as it will quickly burn which will make your honey comb bitter.
- 2- Remove from the heat and add the sifted baking soda, stirring with a wooden spoon as it foams. Be very careful as the mixture is very hot at this point.
- 3- Quickly pour the mixture into your baking tray and leave to cool (about an hour). Once the honeycomb is cool it will be ready to break or crumble into chunks and enjoy!

