

Honeycomb Candy

Ingredients

- 1 cup white sugar (200g)
- $\frac{1}{3}$ light corn syrup (80ml)
- $\frac{1}{3}$ cup water (80ml)
- 1 $\frac{2}{3}$ teaspoons of baking soda
- Melted chocolate for drizzle or dipping

Instructions

1. Line an 8x8 square pan or baking tray with parchment paper and set aside.
2. Pre-measure your baking soda into a small dish before you begin.
3. Combine sugar, corn syrup, and water in a heavy-bottomed saucepan over medium heat. Stir frequently until the sugar is dissolved and mixture comes to a boil (this will take up to 5 minutes, don't rush it).
4. As soon as it begins to boil, monitor the temperature using a candy thermometer but don't stir the mixture again (it may cause crystals).
5. Cook to 300°F (149°C) then immediately take off the heat. Stir in the baking soda (it's going to bubble and foam) until the color turns golden (don't overstir). Immediately pour into/onto your prepared tray.
6. Cool for at least 1 hour until you cover with melted chocolate.
7. Once chocolate is set, you can break your candy into shards by gently picking it up and dropping it back on the pan, or using a knife to whack it.

Original recipe from Sugar Spun Run: <https://sugarspunrun.com/honeycomb-recipe>