

Preparation / Cooking time: 20 minutes

Overall inc. cooling: 1.5 hours

Ingredients

80g Butter

160g Caster sugar

80g Golden syrup

2tsp Bicarbonate of soda

Optional decoration suggestion:

Chocolate

Method

1. Oil a 20cm x 20cm (8") square baking tin with vegetable oil
2. Weigh the butter, caster sugar, and golden syrup into a medium, heavy-bottomed saucepan
3. Heat gently until the sugar has dissolved
4. Bring the mixture to a boil on a higher heat and boil gently for ~5 minutes until golden brown
5. Add the bicarbonate of soda and stir for a few seconds
6. Pour the mixture into the baking tin and leave to cool
7. Cut or break into pieces to serve
8. Store in an airtight container

Optional serving suggestions:

Why not gently melt some of your favourite chocolate in a bowl over a pan of simmering water

- dip honeycomb pieces into the chocolate to partly cover and cool on greaseproof paper
- submerge pieces completely in the chocolate and cool on greaseproof paper

Or, crush / crumble into ice cream or onto other desserts

Honeycomb

Ingredients

- 80g Butter
- 160g Caster sugar
- 80g Golden syrup
- 2tsp Bicarbonate of soda
- Optional decoration suggestion:
Chocolate



Utensils

- Vegetable Oil
- Medium, heavy-bottom pan
- Scales, Spoon, and Teaspoon
- 20cm x 20cm Baking tin
- Optional
Small bowl & Small saucepan
Greaseproof paper



- 1.**
Oil the 20cm square baking tin



- 2.**
Weigh the 80g of butter into the medium saucepan



- 3.**
Weigh the 160g of caster sugar into the medium saucepan



- 4.**
Weigh the 80g of syrup into the medium saucepan



- 5.**
Heat the ingredients gently until the sugar has dissolved



- 6.**
Bring to a boil on a medium heat and boil for about 5 minutes until...



- 7.**
...it is a nice golden colour



- 8.**
Add the 2 tsp of bicarbonate of soda and stir for a few seconds



- 9.**
Pour the mixture into the 20cm square baking tin



- 10.**
Allow to cool for about 1 hour



- 11.**
Turn out and break into pieces



- 12.**
Store the pieces in an airtight container



- 13.**
Optional extra:
Break your favourite chocolate into the small bowl



- 14.**
Pour a small amount of water into the small saucepan. Put the bowl of chocolate over it and heat gently until melted



- 15.**
Dip or drop pieces of honeycomb into the melted chocolate to partially or fully coat



- 16.**
Place the chocolatey pieces into the fridge for about 30 minutes to set



- 17.**
Mmmmm, chocolatey goodness



- 18.**
Enjoy!
Store the pieces in an airtight container

