

Honeycomb

BY WILD FLOURS

220g caster sugar
5 tbsp golden syrup
2 tsp baking soda

1. Line a rectangular baking tray (20cm x 27cm) with parchment paper.
2. Measure out the caster sugar and baking soda into small separate bowls as you need to work quickly once you're cooking.
3. Pour the caster sugar into a large saucepan and add the golden syrup to it. On a low heat melt, until the sugar has dissolved. Once the mixture is of a golden colour turn off the heat.
4. Add the baking soda and carefully stir. Watch the magic happen as the mixture foams up. Once the soda is mixed through, pour it into the baking tray. Do not touch the mixture as it's very hot! Leave to set for about an hour until it is set.
5. Once set, break the honeycomb into small pieces with a wooden spoon and store in an airtight container.

It is delicious sprinkled on homemade vanilla bean ice cream or dipped in melted dark chocolate and left to set and enjoyed as a treat!