

CRUNCH TIME

Making Honeycomb



Serve Information: Will Make 1 Baking Tray Of Honeycomb

INGREDIENTS:

220g Caster sugar
60ml Water
90g Golden syrup
2 Teaspoon bicarbonate of soda
1 "Prepared earlier" sugar, water and golden syrup dissolved and cooked for approx. 5 minutes
1 "Prepared earlier" honeycomb in slice tin

EQUIPMENT:

2 Saucepans
2 Slice tins 25cm x 20cm, lined with foil
Large stirring spoon
Meat tenderiser or other kitchen implement that can be used as a small 'hammer'
Small washing-up basin (deep enough to fit the saucepan), filled with hot, soapy water

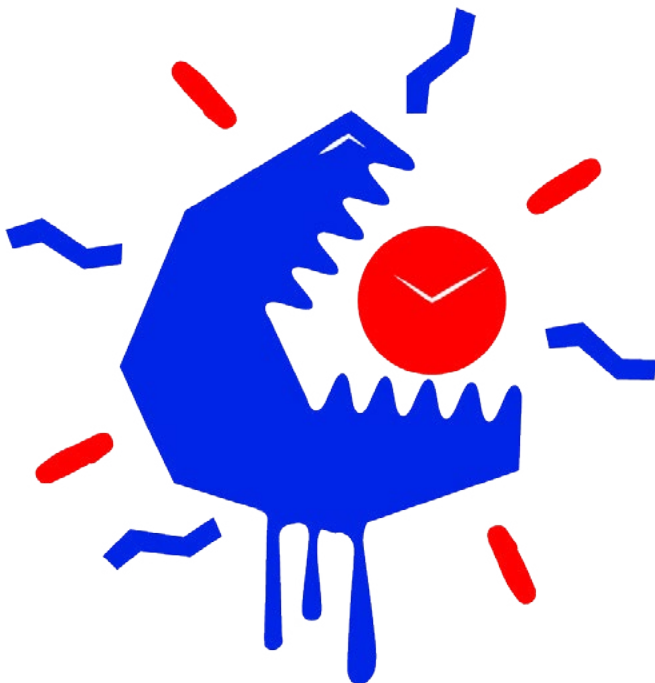


METHOD:

1. Place the sugar, water and golden syrup in the saucepan.
2. Stir over a medium heat until sugar dissolves, then bring to boil
3. Cook for 8 minutes or until syrup starts to brown.
4. Take "prepared earlier" syrup off the heat.
5. Add the bicarbonate of soda, and start stirring.
6. The reaction created by adding bicarbonate of soda releases carbon dioxide gas causing the syrup to froth and bubble. The bubbles become trapped in the mixture and set there
7. Pour the whole mixture into the slice tin.
8. Put the dirty saucepan into the basin of soapy, hot water.
9. Set aside honeycomb to cool and set
10. Take "prepared earlier" honeycomb and remove from slice tin
11. Smash the honeycomb into treat-sized bits.

ADDITIONAL NOTES:

- 1 "prepared earlier" sugar, water and golden syrup dissolved and cooked for approx. 5 minutes
- 1 "prepared earlier" honeycomb in slice tin



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