

# Honeycomb Candy

Compliments of HEIDI

*makes delicious honeycomb candy, just like you remember having as a kid.*

## Ingredients

- 3 cups sugar
- 1 cup corn syrup
- 1/2 cup water
- 1/2 cup honey
- 2 teaspoon molasses
- 1/2 teaspoon vanilla
- 2 teaspoons baking soda, sifted
- 12 ounces chocolate - optional
- 2 tbsp shortening - optional

## Instructions

- Grease a cookie sheet / cake pan. You can use oil, butter, or non-stick cooking spray.
- Add the sugar, corn syrup, water and honey to a very large pan. You can stir the mixture, but it isn't necessary.
- Cook the ingredients over high heat, without stirring, the sugar will melt, small bubbles will form, the bubbles will become larger, then the sugar will start to caramelize to an amber color. Just before this stage, when the mixture reaches about 290°F add the molasses and vanilla and stir it in.
- When the temperature reaches 300°F, it will be amber colored and the sugar will look like caramel. Remove the pan from heat and whisk the baking soda into the hot syrup. This will cause the syrup to foam up.
- Stir just enough to mix the ingredients and then dump the mixture onto the greased baking sheet. Don't spread out the candy, as this would pop your bubbles.
- Allow the candy to cool, then break or cut it into pieces.
- Store the honeycomb candy in an airtight container.
- If desired coat honeycomb candy pieces with melted chocolate.
- Combine the chocolate and shortening in a microwave-safe bowl, and microwave it to melt the chocolate completely, stirring every minute. Note that the amount of chocolate required may vary depending on how thick you made your honeycomb and how many pieces you made.
- Using two forks, dip the individual pieces in chocolate so that they are completely covered, and replace them on the baking sheet. Repeat with remaining honeycomb and refrigerate until chocolate is set. Best enjoyed within 24 hours.
- \*note-You can control the thickness of the honeycomb by selecting a pan size based on your preference. If you use an 11x17 pan, the honeycomb will be approximately 1/4" thick, while a 13x9 pan yields a 1/2" candy and an 8x8 pan produces an even thicker honeycomb.

