



Capilano Honeycomb

EASY • 20 MINS

Equal parts science and magic, our classic Capilano honeycomb recipe is a treat to make, and eat – especially when dipped in chocolate. The perfect activity or edible gift, year-round.



SKILL LEVEL
Easy

PREP TIME
10 mins

SERVINGS
12-15

Ingredients

- 1 tbsp bicarb soda, sifted
- 1 ¾ cups caster sugar

Method

1. Measure all ingredients out before you get started. Line a baking tray with baking paper and set aside.

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- 180g (½ cup) **Capilano Honey**
- 1 teaspoon pure vanilla extract
- Pinch of fine sea salt

NOTE: You will need a silicone spatula and sugar thermometer or digital thermometer for this recipe and adult supervision is recommended at all times.

Used in this recipe

Method

2. In a large saucepan combine honey, sugar and salt. Mix to combine, then heat over medium heat until mixture reaches 150°C, approximately 3 minutes.
3. Remove from heat and add vanilla extract and bicarb soda. The mixture will foam up quite a bit, this is okay, just keep stirring to combine.
4. Once combined, quickly pour onto prepared baking tray and spread gently.
5. Allow to rest for 5-10 minutes to set, then break up into shards.
6. Store in an airtight container until ready to eat, or dip into melted chocolate for a sweet treat!

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