



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
- 180g (½ cup) [Capilano Organic Raw Honey](#)

Method

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

Visit capilano.org.au to learn how to swap honey for sugar in your recipes.

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- 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



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste
Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic
This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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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