



HONEY COMB CANDY RECIPE

Ingredients

- 1/4 cup honey
- 1/2 cup light corn syrup
- 2 cups granulated sugar
- 1 generous tbsp. baking soda
- 1/4 cup water

Instructions:

1. Prepare a rimmed baking sheet by lining it with parchment paper. Grease parchment with butter or margarine.
2. Combine the sugar, corn syrup, honey, and 1/4 cup water in a large saucepan. You want to use a saucepan large enough so that the mixture can triple in size and still be safely contained. Stir the ingredients together until the sugar is completely moistened. Use spatula to wipe the sides of the saucepan to remove any stray sugar crystals.
3. Insert a candy thermometer and cook the mixture over medium-high heat, without stirring, until the temperature reaches 300 F. about 6-8 minutes.
4. Once the candy is at the proper temperature, remove pot from the heat and immediately add the baking soda all at once. Immediately whisk the candy just to incorporate the baking soda, don't over mix and be careful—it will foam up a lot!
5. Pour into the baking pan
6. Let cool for at least 2 hours
7. Once completely cool. You can crack candy by using the handle of a metal spoon.
8. If you want you can dip candy in chocolate. You can melt chocolate chips in microwave and dip candy in or pour over top