

Crunchy Sweet Honeycomb Candy



By Wide Open Eats

Materials

- 2 tablespoons of honey
- 2 tablespoons of water
- $\frac{3}{4}$ cup of sugar
- $\frac{1}{2}$ teaspoon of baking soda
- butter
- cookie sheet
- saucepan
- whisk
- spoons
- cup
- stove/oven
- oven mitts

Directions

1. Grease the cooking sheet with butter and set aside.
2. Combine honey, water and sugar in the saucepan.
3. Cook, stirring constantly until the mixture begins to bubble and caramelize into a golden-brown color.
4. Remove the pan from the heat and whisk in baking soda.
5. The mixture will begin to foam up—lightly stir and pour onto the cookie sheet.
6. Allow the honeycomb candy to cool and break off into crunchy light pieces for a snack!

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