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	PREP TIME	SERVINGS
Easy	10 mins	12-15

Ingredients

- 1 tbsp bicarb soda, sifted
- 1 ¼ cups caster sugar
- 180g (½ cup) Capilano Pure Honey

Method

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

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

- 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

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury 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!