

Less than 30 minutes (+ 1 hour to set)

Makes 10-15 pieces

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Ingredients:

- 2 cups (440g) castor sugar
- ½ tsp (3ml) cinnamon
- Pinch of allspice
- ⅔ cup (160ml) golden syrup or honey
- 2 tsp (10ml) bicarbonate of soda
- Melted white chocolate, for serving

Method

1. Line a 20cm square baking tin with baking paper.
2. Combine sugar, spices and syrup or honey in a pot over medium heat. Stir every 2-3 minutes until sugar has dissolved.
3. Simmer until mixture has a golden colour.
4. Turn off heat and add bicarb while whisking vigorously until incorporated and mixture is foaming.
5. Pour into prepared tin and leave to set for 30-60 minutes.
6. Break honeycomb into chunks and dip into melted chocolate to coat (or drizzle chocolate over).
7. Allow chocolate to set before serving.

COOK'S NOTE

Add about ¼ cup (60ml) water to the sugar mixture before heating. This helps it dissolve quicker and evenly, preventing any burnt sugar bits.

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