

Honey Comb

Procedure:

- Boil sugar, honey and water in a large pan.
don't stir
- Let it boil on medium flame.
- Using a spoon ensure all the sugar crystals are melted.
- Once it turns Amber (for those using thermometer till it reaches 300 degree)
- Turn off the stove, add baking soda and give a **quick & nice** mix (I used a whisk), be careful the mixture will froth up and is too hot.
- Pour it over silicon mat or greased aluminium foil.
- Let it cool.
- Break it into pieces, Dip in compound Chocolate
- Store in an airtight jar good for 3-6 months.

Ingredients:

- 1 cup regular sugar
- 2 tablespoon honey
- 2 tablespoon water
- 2 teaspoon Baking soda