

# Honeycomb

## Ingredients

- 1 1/2 cups sugar
- 3 tablespoons corn syrup
- 1 tablespoon honey
- 1 tablespoon baking soda, sifted

## Preparation

Line a baking sheet with parchment paper or foil. Combine sugar, corn syrup, honey, and 1/4 cup water in a heavy deep saucepan. Stir over medium-low heat until sugar dissolves. Increase heat to high; bring to a boil. Cook without stirring, occasionally swirling pan and brushing down sides with a wet pastry brush, until sugar turns pale amber. Working quickly, add baking soda (mixture will foam up dramatically); whisk quickly just to combine. Immediately pour candy over prepared sheet (do not spread out). Let stand undisturbed until cool, about 20 minutes. Hit candy in several places with the handle of a knife to crack into pieces.