

SCIENCE-Y FUN MAKING HONEYCOMB!

Making your own honeycomb is a delicious way to to get your head AND tastebuds around a cool, chemical reaction!

By melting sugar in a pan you can see the caramelisation process in action, then when you add the bicarbonate of soda to the melted sugar, the bicarb reacts with the heat and breaks down to produce carbon dioxide gas, which makes it oh so bubbly & light to eat!



WHAT YOU NEED

- Castor Sugar (200g)
- Bicarbonate of Soda (2 tbsp)
- Saucepan
- Wooden Spoon
- Stove or Cook Top (adult supervision is a must for this one!)
- Baking Tray
- Baking Paper

INSTRUCTIONS

Step 1

Ask an adult to help you with this bit of kitchen chemistry as it involves using a cook top and boiling sugar can be dangerous!

Step 2

Turn the the cook top on and pour the sugar into the saucepan. Keep stirring with the wooden spoon until the sugar has all melted and turned into a clear brown liquid – this reaction is called caramelisation and is often used by chefs!

Step 3

Turn the cook top off and fold the bicarbonate of soda through the melted sugar. Watch as it fizzes up and expands with carbon dioxide gas!

Step 4

Pour it onto a baking tray lined with baking paper. You'll need to move quickly before the melted sugar cools and hardens. Great job! Now watch as it keeps on expanding until it hardens. Leave it to cool for an hour and then break it up into chunks and serve your delicious honeycomb to everyone in your house! Yum!

**WATCH THE
VIDEO NOW**

