

How to make honeycomb toffee

From the sweeties.net wiki

Honeycomb toffee is a sugar syrup that has been blown into a foam, then left to set hard. It goes by many names, including cinder toffee, sponge toffee and, in Northern Ireland, yellowman: see [honeycomb toffee](#) and [yellowman](#)

A word on safety

The syrup gets extremely hot, and when the bicarbonate of soda goes in, it foams up fast and high. Use a large pan, keep children back from the stove, and let an adult do all the cooking and pouring.

What you need

This follows the chunky golden honeycomb recipe from Lyle's, the golden syrup maker:

- 5 tablespoons golden syrup
- 200 g golden caster sugar
- 2 teaspoons bicarbonate of soda

You will also need a large pan, a wooden spoon, and a 20 cm brownie tin, greased and lined.

Method

1. **Melt.** Put the golden syrup and sugar in the large pan and heat gently, stirring, until the sugar has completely dissolved and the grains have gone.
2. **Cook to caramel.** Let it simmer for about 5 to 10 minutes, until it turns a deep amber caramel.
3. **Foam.** Take the pan off the heat, add the bicarbonate of soda and stir it in very quickly with the wooden spoon. The mixture will foam up at once.
4. **Pour.** Tip it straight into the lined tin, where it will keep bubbling. Do not stir it any further.
5. **Set.** Leave it alone for 1 to 2 hours, until it is hard and brittle, then break it into chunks.

Where the bubbles come from

Bicarbonate of soda gives off carbon dioxide gas. The hot, thick syrup traps the bubbles, so the whole mass puffs up into a foam, which then sets as it cools: see [how is honeycomb toffee made?](#)

When it goes wrong

Lyle's gives three common problems:

- **Flat honeycomb.** Stirring too much after adding the bicarbonate of soda knocks out the air.
- **Chewy honeycomb.** The caramel was not cooked enough before the soda went in: see [why is my toffee not hardening?](#)
- **Dark, bitter honeycomb.** The caramel was cooked too far.

Keeping it crunchy

Moisture makes honeycomb soggy, so store it in an airtight container, away from damp, and not in the fridge. For a treat, dip the pieces in melted chocolate: see [how to melt chocolate](#)

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