

PULL-OUT
ACTIVITY SECTION

**DID YOU
KNOW?**

Honeycomb is also known as cinder toffee, sponge toffee and hokey pokey!

**THE
LAB**

Eight pages of things to make and do

WARNING!

This sugar mixture is very hot and will burn if you touch it. Ask an adult for help when using a hob.

Kitchen
chemistry

Make honeycomb

Learn how bicarbonate of soda makes air holes in this crumbly sweet treat.

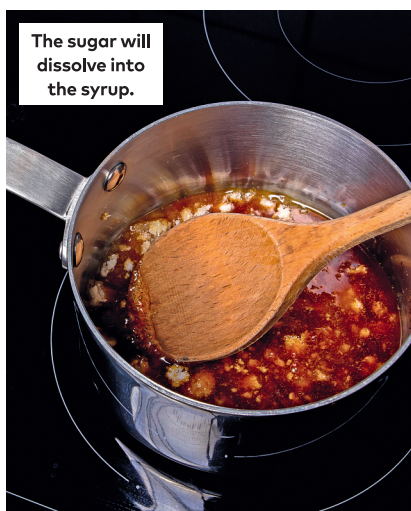
What you need

- Butter, for greasing
- 200g caster sugar
- 5tbsp golden syrup
- 2tsp bicarbonate of soda
- 20cm square tin
- Tablespoon
- Deep saucepan
- Wooden spoon
- Teaspoon

Instructions

- 1** Grease a 20cm square tin with butter and set aside. Then, pour 200g caster sugar and 5tbsp golden syrup into a deep saucepan.
- 3** Stir the mixture over a gentle heat until the sugar melts. Do not let the mixture bubble until all the sugar has melted.
- 4** When the sugar has melted, turn up the heat and simmer until the liquid turns dark yellow.
- 5** Once it is dark yellow, turn off the heat and add 2tsp of bicarbonate of soda.
- 6** Beat in the bicarbonate of soda with a wooden spoon until it has disappeared and the mixture is foaming. Scrape the mixture into the square tin and leave it to cool and set hard. Snap the honeycomb into pieces and enjoy.

The sugar will dissolve into the syrup.



How does it work?

When you add bicarbonate of soda to the hot sugar-and-syrup mixture, a chemical reaction happens. Heat makes the bicarbonate of soda break down into carbon dioxide, water and sodium carbonate. Carbon dioxide is a gas that is added to drinks to make them fizzy. The gas bubbles cause the sugar mixture to expand and rise. When the mixture sets solid, the bubbles created by the carbon dioxide gas bubbling through the liquid remain. This gives the honeycomb its well-known holey appearance. As for the taste, you'll have to try it and find out.

Show us your delicious honeycomb. Send your photos to scienceandnature@dennis.co.uk

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