



PREP: 15 min
COOK: 20 min
SERVES: 8

Maplecomb Recipe

As if regular honeycomb isn't addictive enough, this version has the smoky warmth of maple syrup throughout! For a decadent treat, try dipping it in dark chocolate.

Ingredients

Butter, for greasing
2/3 cup (160ml/220g) Queen Pure Maple Syrup
2 tbsp (40ml) water
2 cups (440g) caster sugar
1 tbsp bicarbonate of soda

Method

STEP 1

Grease a jelly roll pan or 1 inch deep cookie sheet well with butter and set aside.

STEP 2

Mix the maple syrup, water and sugar in a large heavy based saucepan and place over medium high heat. Bring to a boil, then lower the heat and simmer until the mixture has reached 150°C (this is the hard crack stage).

STEP 3

Immediately remove the pot from the heat, add the bicarbonate of soda and whisk quickly for 5 second, the mixture will bubble up rapidly. Working quickly, pour the mixture as evenly into the jelly roll pan/cookie sheet. Do not stir the mixture as it will lose air.

STEP 4

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Method

Leave the maplecomb to cool completely then break it up into edible pieces.

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