

HONEYCOMB

Tessa

PREDICTION: I predict that once the mixture boiled it will rise, which would be a cause of the heat exelling from the oven. Also once the Bi-Carb Soda is added the mixture will froth, due to the acid explosion when the Bi-Carb Soda and mixture are combined.

AFTER: Once the sugar dissolved small bubbles started to appear around the edges of the pan, then further along in the procedure bigger bubbled appeared throughout the whole mixture. Also at that stage the mixture rose to double the original size. Unfortunately we burnt the honey comb which you could tell half way through the procedure you could tell because the colour changes from a golden orange to a dark chocolaty colour, even though we only had it boiling on low for 12 minutes. Then once the Bi-Carb Soda was added and moulded into the combination of ingredients frothed up to almost the top of the pan. Then I let it rest in the fridge for half and hour, but the procedure was unsuccessful seeing the honeycomb was so burnt.



Step 1. (Adding the honey)



Step 2. (Slowly cooking)



Step 3. (Bubbling)



Step 4. (Burning)



Step 5. (Crunched up)