

# Orange Chamomile Honeycomb Vegan Candy Recipe

## Ingredients

- 1 chamomile teabag
- 1 medium-large orange
- 1 cup granulated sugar
- 2 tbsp. corn syrup
- 2 tsp. baking soda
- 8 oz. vegan dark chocolate (chocolate chips, or chopped chocolate)
- 1 tbsp. coconut oil (optional)

## Steps

1. Bring a small pot of water to a boil, and once it's boiling pour  $\frac{1}{2}$  cup of water over the chamomile teabag. Let the tea brew for 10 minutes, then remove the teabag. Prepare a glass pan (approximately 11x7inches) with parchment paper on the bottom and sides. While the tea is brewing, zest the orange and set the zest aside. After the tea has brewed, juice the orange.
2. Add the orange juice, chamomile tea, sugar, and corn syrup to a fairly large saucepan. Whisk all the ingredients together, add a candy thermometer, and start to heat the mixture. Don't stir at all, while you wait for the sugar to reach 300°F (150°C).
3. Once the sugar has reached temperature, remove from the heat and add the baking soda. Whisk well. The sugar will turn a lighter color and bubble up. Allow to bubble for a few seconds, and then pour into the prepared glass pan. Allow to cool fully to room temperature (about an hour), until hardened. Once the honeycomb has hardened, use a knife to break it into 20 or so fairly large triangle-like shapes.
4. Start on the chocolate. Boil a small pot of water, and place 6 oz. of chocolate in a heat-resistant bowl. Depending on the quality of your chocolate, you may want to add the coconut oil to make the melted chocolate thinner. Once the chocolate is totally melted, take off the heat and add the remaining chocolate. Stir until it is all melted.
5. Prepare a baking sheet with wax paper. Dip the pieces of honeycomb into the melted chocolate, shaking off any extra chocolate, and placing on the prepared baking sheet. Sprinkle the tops of the chocolate with the orange zest, the powdered



bits from cutting the honeycomb, or some dried chamomile tea. Repeat with all the honeycomb. Let cool in the fridge until the chocolate is hardened. Once cooled, store at room temperature or the fridge in an airtight container.