



## **Angel Food Candy** (Honeycomb or Sea Foam Candy)

Yield: 2-1/2 lbs. of candy  
13x9-inch pan, buttered  
Candy Thermometer

This is known as so many different types of names. It's a really great candy to make with kids, as they love the bubbling effect. But watch the heat!

1 cup granulated sugar  
1 cup light corn syrup  
1 tbsp white wine vinegar  
1 tsp baking soda

1. In a heavy saucepan over medium heat, cook sugar, corn syrup and vinegar, stirring constantly until sugar dissolves, about 3 to 4 minutes. Brush the sides of the inside of the saucepan with a wet brush to remove the sugar crystals. Stop stirring and bring candy to boil. Continue cooking without stirring until candy reaches hard-crack stage (310°F), about 10 minutes.
2. Remove candy from heat and quickly stir in baking soda. Pour into prepared pan. Do not do anything but pour the candy into the pan, or it will deflate. Let candy cool.
3. Break hardened candy into chunks.
4. This is also the candy crunch that was the topping of the old Blum's Coffee Shoppe Cakes in the 50s-60s in the Los Angeles area.
5. Store in airtight container.