Now, it's your Turn!

In a deep medium sauce pan, heat 1 ½ cup sugar with ¼ cup each of honey, water, and 1 tsp. vanilla. Heat over medium to a boil, stirring constantly. Lower the heat to medium low and heat to hard crack stage on a candy thermometer. Stir in 1 teaspoon baking soda. Transfer to a non-stick rimmed baking sheet and top with honeycomb pieces, dried fruit, and nuts. Let harden and break into pieces. Enjoy!

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