



Dalgona Chunks (Korean Style Honeycomb)

07-Nov-2022

Level: Moderate

Prep Time: 20 minutes

Serves: about 10

Cooking Time: 30 minutes

500 grams white granulated sugar
100 grams water, at room temperature
25 grams baking soda

Recommended Tools/Supplies Needed:

Digital kitchen scale
Candy thermometer
Large balloon wire whisk
Parchment paper



Weigh sugar and water separately. Place both in a large heavy bottomed or stainless steel saucepan. Mix with a silicone spatula until sugar and water are combined. Attach a candy thermometer to the inside of the saucepan. From this point on, do not stir the mixture at all until instructed. Heat mixture on medium high and bring to a boil. Reduce heat and simmer uncovered for about 20 minutes until sugar mixture turns a light yellow/caramel color and reaches 145°C/293°F on the candy thermometer. Remember, do not stir mixture.

While the sugar mixture is heating up, prepare your work area for efficiency as you will need to work quickly once the sugar reaches 145°C/293°F. (The dalgona will harden quickly once you add the baking soda to it.) To prep your area for efficiency: (1) line a large baking pan with parchment paper and place it on the countertop near your stove, (2) weigh the baking soda and place it on the countertop near your stove, (3) place a piece of parchment paper on the countertop near your stove (this is for you to place the candy thermometer on once you remove it from the saucepan, since the thermometer will be sticky), (4) place a large balloon wire whisk and a clean silicone spatula on the countertop near your stove.

Once the sugar mixture reaches 145°C/293°F (do not let it exceed 150°C/302°F), remove candy thermometer and place the thermometer on the piece of parchment paper. You will need to work quickly from this point on. Remove saucepan from heat source and add the baking soda to the sugar mixture. With the balloon wire whisk, stir quickly and evenly until mixture turns a darker caramel color, as seen in the picture above. Immediately pour the dalgona mixture evenly onto the prepared baking pan (do not overlap when pouring), using the clean silicone spatula to scrape the sides of the saucepan. Once in the baking pan, the dalgona should rise, causing the honeycomb effect. Place baking pan on a wire rack to cool completely, about 1 hour. Once hardened, break up the dalgona into chunks using your hands or a wooden spoon. Place dalgona chunks in an airtight container. Will keep for 1 week.