



Fondant Bee Candy Recipe

Ingredients:

- 10 lbs. granulated sugar (2 cups = 1 lb.)
- 4 cups water, no more than 5 cups, as needed
- 1 Tbsp vinegar or lemon juice

Prepare molds in advance, aluminum tins. I use the plastic take out containers with a lid so they store nicely in the freezer. Spray lightly with oil.

Measure water and vinegar and put into a large pot, bring to a slow simmer.

Pour in the sugar, stirring until it dissolves completely. The vinegar helps to break down the sugar as it cooks and will evaporate. Keep stirring until you feel no "grits" in the water. If the sugar won't dissolve, add a little more water, little by little, up to another cup until all the crystal are dissolved.

Once the sugar is completely dissolved, gently turn up the heat to medium high and stop stirring, no crystals means no settling or burning and no stirring. Insert candy thermometer.

Boil the mixture until thermometer reads 234°. DO NOT OVERBOIL. Do not go over the temperature since this will cause the mixture to caramelize and will be harmful to the bees.

Remove the pot from heat and allow it to cool to 200°. Set pot in sink of ice water to speed up process. This will cause the candy to have an increased thickness.

Pour ½ the fondant into mixer bowl and cover mixer with a towel. Slowly beat at 2.5 speed until the mixture turns light-colored (white) and smooth (with air bubbles throughout), about 3-4 minutes. Pour into aluminum tin and repeat with other ½ of fondant.

Allow tins to completely cool undisturbed.

Wrap fondant in plastic wrap or wax paper. They will be completely white with whiter areas inside. Tiny crystals will shine from a broken edge. Store fondant for several weeks in a cool place or place in freezer for longer periods.

Place fondant directly on top of the brood cluster so the bees can have access to it and /or directly on top of upper box frames, under inside cover.

Compliments of Iris Hunt, LCBA Member