

SUGAR BRICKS/CAKES

#8 of sugar

3/4 cup of water

1 teaspoon of vinegar

Mix very well (I use my hands)

Press into a large sheet cake pan.

Press firm and make smooth.

Score sugar cake into pieces of desired size. (Using a knife, pizza cutter, etc)

Bake on the lowest setting of your oven for 2 hours. (Ultimately, you are just trying to dry the sugar out)

Place bricks in sealed bucket for storage.