

## Bee Fondant / Bee Candy (This is NOT cake icing)

4 parts granulated white sugar (cane sugar) — for example 4 pounds of sugar  
1 part water or 1/2 c. per pound of sugar - for example, with 4 pounds of sugar, 2 cups of water  
1/4 tsp. vinegar (distilled white or cider) per pound sugar - 1 tsp. for 4 pounds of sugar

Mix ingredients in large pot with heavy bottom. You will need a lot of space in the pot once it starts to boil, so use a pot that holds 3 times what you put in it.

Turn on heat high and bring to boil, stirring to keep from burning or caramelizing

Once boiling, turn heat down to keep at slow boil. Using a candy thermometer, bring boiling liquid up to 232-248 degrees F (soft ball) and boil for 15 min. at this temp. As the water continues to evaporate, the temp will continue to rise, so you need to watch it at this point.

Remove pot from heat and let mixture cool to 185-190 degrees.

At this point, add some pollen, Honey-B-Healthy or other additives (don't over do it. About 1 tsp. Honey-B-Healthy for each pound of sugar max - I use half as much) and beat with stiff wire whip or strong wooden spoon. (I tried a mixer and it made a huge mess, so I don't do that anymore) You want to get air into the mixture and get it to start to crystalize. It will start to get milky/cloudy.

Pour into pans and let set up. I use cheap aluminum pie pans. You want it to be about 1/2 to 3/4 inches thick so you can put it on the top bar of the upper box or in the top of the inner cover.

When you put it in the hive, if you are putting it directly on top of the bars, put down a piece of wax paper or parchment paper with slits in it first. Put fondant on top of that. You may need to flip your inner cover to allow more space for the fondant. The bees will eat it from the bottom, through the paper so there doesn't need to be space above it. If you put it in the inner cover under the lid, make sure your inner cover has a hole in the middle so they can get to it.

4 lbs. of sugar will make enough for 3 pans worth.