

recipe for fondant with standing mixer

need:

candy thermometer
baking sheet / sheets
parchment or wax paper
large soup pan
mixing spoon
rubber spatula

ingredients:

4 cups of water
juice of 1/2 lemon
1/4 cup glucose (can substitute light karo syrup)
8- pounds of white sugar

boil water in large pan, when boiling add lemon juice and glucose. pour in sugar and stir until totally dissolved and registers 240 degrees on candy thermometer. pour hot sugar syrup into steel mixer bowl. let sit until the temperature lowers to 180 degrees. start mixer. let run on low for 10 minutes. increase to high and let run until mixer becomes warm. let rest a few minutes and resume. do this off and on for a few hours. when mixer begins to strain and mixture is a creamy white and very thick. pour onto parchment lined cookie sheet / sheets. top with another piece of parchment and let completely coll. cut into rectangles and place on top of hive frames above bee cluster.