

Excellent Fondant (Bee Candy) Recipe

handmade without mixer
FONDANT BEE CANDY RECIPE

This recipe is our choice for making a good fondant candy for the bees. We have chosen not to use corn syrup because of GMO and of all the hybridization that the corn goes through. It has proven not beneficial for the bees. Cream of tartar is excluded for the same reasons.

1. Use 1 part water to 4 parts sugar. 1 cup of sugar weighs 8 ounces.
2. Add 1/4 tsp. vinegar per pound of sugar. The vinegar helps to break down the sugar as it cooks and will be evaporated.
3. Bring to a boil, stirring constantly until boiling begins. If you try to make the candy without stirring it will
yield a transparent gel that will be extremely sticky.
4. Boil covered for 3 minutes without stirring.
5. Boil until mixture reaches 234F. Do not go over this temperature since this will cause the mixture to
caramelize and will be harmful to the bees.
6. Remove from heat and allow to cool to 200F. This will cause the candy to have an increased thickness.
7. Whip with a whisk until whiteness occurs (does not take long).
8. Quickly pour onto a waxed paper lined 9" paper plate (cardboardy kind - e.g. Chinet)
9. Allow to cool undisturbed.
10. Store cakes in a cool place. They will be completely white with whiter areas inside. Tiny crystals will
shine from a broken edge. Place fondant, waxed paper and all, directly over the brood cluster so the
bees can have access to it.

4-lb bag of sugar is 9 cups; add 2 1/4 cups water and 1 t. vinegar (this fills three 9" paper plates)
5-lb bag of sugar is 11 cups; add 2 3/4 cups water and 1 1/4 t. vinegar