

Dan's Winter Bee Fondant

Ingredients:

1 TBSP of Honey (or Karo syrup)
1 TBSP Lemon juice
2 Cups Water
8 Cups Sugar (4 LB. bag of sugar)
1/3 Cup Mega Bee or similar Protein Supplement

Directions:

- 1. Pour water into tall sauce pan or stockpot over high heat.**
- 2. Add honey and lemon juice.**
- 3. Add sugar stirring constantly**
- 4. Bring mixture to a rolling boil.**
- 5. Cover pot with lid and cook for 3 minutes. (Very important)**
- 6. Uncover pot and cook to 284 degrees. Stirring constantly.**
- 7. Remove from heat and let cool to 200 degrees and stir in protein supplement.**
- 8. Lay out 5 - 9" paper plates and pour candy evenly into paper plates or molds.**
- 9. Immediately cover with wax paper and let cool undisturbed.**
- 10. Store in zip-lock bags or tight sealing bucket in freezer, or make as needed.**

NOTE: Use a 3/4 to 1 1/2 inch wooden shim spacer to make room for the paper plate on top of the frames. Place the paper plate wax paper side down. When shredded paper plate is visible in front of hive it is time to add another one.

This process inverts the cane sugar (sucrose) back into glucose and fructose. The honey bees can digest this without having to convert it first thereby saving them time and energy. This mixture also gives them protein, amino acids, carbs, and vitamins which gives the Queen peace of mind, so as she lays eggs, she knows her young will be well fed.

CAUTION: Caramelized sugar will make honey bees sick! As per Step 3 above by constantly stirring the cooking sugar it will not allow the sugar syrup to caramelize.

KEEP CHILDREN AWAY FROM COOKING SUGAR SYRUP AS IT IS EXTREMELY HOT AND VERY STICKY.