

Fondant recipe - suitable for bee feed

What you'll need:

1X Large saucepan
1 X Hand or electric Mixer
1 X Cooking thermometer
Shallow disposable setting pans (pizza type)

Ingredients (scaleable):

4 parts granulated sugar
1 part water
1 Teaspoon White vinegar

Procedure:

- Pour sugar, water and vinegar into saucepan and bring to the boil stirring constantly.
- Cover and gently boil up for about 5 minutes.
- Remove lid and check temperature with cooking thermometer, continue to boil with lid off until temperature reaches 234F.
- Remove from heat and cool to 200F.
- Whip with mixer (preferably electric) until mixture begins to turn white and creamy with air bubbles.
- Pour into shallow setting pans.
- Allow to cool undisturbed.
- To feed bees, place inverted pan on top of frames. Place an empty super on top and insulate dead space.

Note: Remember to if you intend to store your fondant keep it in a suitably cool and dry place

Health & Safety: Cooking and handling hot materials is potentially hazardous. Be careful of splashing or spilling hot mixtures. Hot sugar mix is very flammable. Cooking and setting hot mixtures should be kept out of the reach of children and pets.