

Fondant Candy for Bees

2 ½ cups water

5 pounds sugar

1 cup Light Corn Syrup

Use large heavy stock pot. The above ingredients should not fill more than half the pot.

Bring the mixture to a boil, stirring constantly. Once mixture is boiling, stop stirring and insert candy thermometer. Bring to 240 degrees Fahrenheit or SOFT BALL stage and remove from heat. Let cool to 200 degrees Fahrenheit and then stir or whisk vigorously for a few minutes until the mixture is full of tiny bubbles. Pour into wax-paper lined containers or silicon pan and let cool undisturbed until hardened. Hardened fondant can be stored indefinitely in freezer (in plastic bag).

Fondant Candy for Bees

2 ½ cups water

5 pounds sugar

1 cup Light Corn Syrup

Use large heavy stock pot. The above ingredients should not fill more than half the pot.

Bring the mixture to a boil, stirring constantly. Once mixture is boiling, stop stirring and insert candy thermometer. Bring to 240 degrees Fahrenheit or SOFT BALL stage and remove from heat. Let cool to 200 degrees Fahrenheit and then stir or whisk vigorously for a few minutes until the mixture is full of tiny bubbles. Pour into wax-paper lined containers or silicon pan and let cool undisturbed until hardened. Hardened fondant can be stored indefinitely in freezer (in plastic bag).