

FONDANT RECIPE

Following is the recipe I use for fondant, but please do not use the fondant until after there has been at least enough cold weather/freezes to wipe out the ants, otherwise your hive will accumulate a large ant population!

4 Parts pure cane sugar (I used 8 cups)

1 Part waters (2 cups waters)

(optional): I used 1 teaspoon Honey B Healthy

(optional): A few drops of essential oils (Wintergreen, spearmint, lemongrass, or thyme)...please do not overuse these as it will harm the bees.

1 Teaspoon vinegar

(PLEASE DO NOT INCLUDE ANY TYPE OF CORN SYRUP/HIGH FRUCTOSE CORN SYRUP/ETC.)

Bring 2 cups water to a boil and slowly add 8 cups of cane sugar. Allow to boil until temperature reaches 234 degrees F and stir continuously. Do NOT overheat. When syrup reaches 234 degrees (it will be very bubbly), set away from heat to cool.

Allow syrup to cool to 200 degrees F. You may add any of the optional ingredients above at this time. At 200 degrees F, start mixing with electric mixer preferably with a whisk attachment (hand held whisk will work but take MUCH more elbow grease). Mix until mixture begins to turn white in color.

Pour mixture into waxed-paper or parchment paper-lined pie plates, square cake pans, or any other suitable mold. (Parchment paper works best as it does not include any of the "store-bought" wax that is on waxed paper, but either will work fine). Place waxed paper or parchment paper on top of warm fondant and set aside to cool.

Fondant is done and can be fed to the bees once cool or frozen until needed.

NOTE: If sugar mixture is overheated, it will caramelize or burn. The bees will eat it anyway as they do not know the difference. Burnt sugar can kill bees!!!

The fondant should be somewhat pliable and the great value in using the fondant is that it is dry enough to last and not seep into the frames, yet moist enough that the bees do not have to exert themselves locating water to process the fondant. You can lay your fondant patties directly on top of the frames or on top of the inner cover where the bees have access through the hole in the cover. Either way works well, I place mine on the frames. Trim the waxed paper/parchment paper away from the edges to get the bees started and they will remove the rest of the paper with ease over time (they love to shred paper). The fondant also does not seem to attract any hive beetles like "grease patties" do.

Hope this helps everyone. I will hand out the recipe at our club meeting and it's nice to know that this fondant is chemical and medication-free. Please DO NOT purchase store-bought fondant as it is made from corn syrup which can be detrimental to our bees.

Wendy Brown, WCBA-Pres.