



Gold Star Honeybees®

How to make fondant for winter bee food in your top bar hive

Notes:

You REALLY WILL need a candy thermometer; this recipe is temperature sensitive!

Use only cane sugar. Organic cane sugar is fine. Read the label closely. If it doesn't specify cane sugar, it is probably beet sugar.

Do not use raw, turbinado, beet, or brown sugar.

For purposes of calculating parts by weight, it helps to know that 2 ¼ cups of sugar weighs 1 pound.

When this recipe is made using 1 cup of water to 4 cups of sugar, this recipe will fill the Flottum Fondant Feeder frame, available at Gold Star Honeybees.

How to make the fondant:

Combine: 1 part water to 4 parts sugar (parts can be by weight or volume)
 ¼ teaspoon of vinegar per pound of sugar
 ¼ teaspoon of salt (Preferably a salt containing beneficial minerals)

Combine the above ingredients in a saucepan that has a lid. Bring the mixture to a boil, stirring constantly. When the mixture boils, stop stirring, put the lid on the pan and boil for 3 minutes.

Uncover the pan and clip the candy thermometer to the edge. Be sure the tip is suspended in the liquid and does not touch the bottom of the pan.

Continue to boil until the temperature reaches 234° F.

At 234° F, remove the mixture immediately from the heat and watch the candy thermometer. Allow the mixture to cool to 200° F.

While you are waiting for the temperature to drop, place a piece wax paper a little bigger than your feeder frame, on your base. Place the feeder frame on top of the wax paper, so that the edge of the top bar drops over the edge of the flat surface. This way, the frame itself lays flat on the base. This works to contain the fondant.

When the fondant gets down to 200° F, use a whisk to whip the mixture until it turns a cloudy white. This takes a few minutes but not as long as you might think.

Pour the mixture into your feeder frame. Do this all at once, not bits at a time, moving the pan quickly so that the mixture flows into the corners of the frame.

Allow the fondant to cool COMPLETELY. This can take several hours. When it is cool, turn it over, lay it on the counter, and pop the base off. Voila! Fondant in a frame!

Remove the waxed paper. The fondant feeder can then be stored in the freezer in a plastic bag until needed, or if you need to supplement your bees' natural honey stores immediately, simply place the fondant frame into the hive at the edge of the cluster of bees.

