

Fondant recipe - suitable for bee feed

What you'll need

1 kg granulated sugar
250 ml water
1 teaspoon white vinegar

1 large saucepan
Hand or electric mixer
Jam / cooking thermometer
Shallow disposable setting containers (margarine tubs or take away food trays are good)
(If you wish to reuse the containers, line them with cling film before pouring in the mixture.)

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.

Method

- 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 the lid off until temperature reaches 112C (234F).
- Remove from heat and cool to 93C (200F).
- Whip with mixer (preferably electric) until the mixture begins to turn white and creamy with air bubbles.
- Pour into the setting containers.
- Allow to cool undisturbed.

To feed bees with fondant in the winter, place the fondant over a crown board hole, or on top of the brood box frames covered by insulation in an empty super.

Bees will not always find fondant which is above the crown board, so check that it is being eaten, and if not move it to another hole or directly onto the frames.

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