**Make your own Bee Fondant**

**You will need an thermometer for this**

**Beekeeping Fondant Recipe 1, Circa 1921**
12 lbs. sugar
1.5 lbs. corn syrup (non flavoured, no vanilla)
1.25 quarts water
1/4 teaspoon cream of tartar
Heat mixture to 238 degrees.  Add tarter at 230 degrees, mix and boil to 238 degrees,, cool to 200 degrees,, whip/stir with spoon or beater till white in colour.  Note: Whip/stirring is not required, but makes a less dense fondant.

**Bee Fondant Recipe 2**

10 lbs. sugar
2 pints water
1/2 tsp. cream of tartar
pinch of salt
Follow previous instructions above, add salt to water before boiling.

**Bee Candy or Bulk Fondant for commercial applications**200 lbs. sugar
30 lbs. honey or corn syrup
2.5 gallons water
1 cup vinegar
Salt optional
Follow basic instructions above.

**Quick bee sugar cake**5 lbs. sugar
1 cup cold water with 1.5 tsp. vinegar added and mixed in
Mix together in large pot well.  Place mixture on a candy board or in another container.  This will turn into a hard block of sugar much like when a bag of sugar gets wet. No cooking required