

# Fondant for Winter Feeding



I prefer to do this in small batches rather than tons at a time. It is easier to maneuver, making it safer. Remember this is HOT sugar syrup.

I use ½ of this for each hive, inside the space of a 2” shim, under the inner cover of the hive.

## Ingredients

4 pounds cane sugar  
1 pound water (2 cups)  
1 tsp apple cider vinegar

Optional: Honey B Healthy, 2 tsp

## Directions

- Prepare 13”x9” baking pan by lining it with waxed paper (up the sides)
- In large stainless steel pot, combine sugar, water and vinegar
- Stir until fully combined
- Over medium-high heat, bring the mixture to a boil (about 15 minutes)
- Place candy thermometer in the mixture (don’t let it touch the bottom) and watch until the mixture gets to 236°, soft ball stage, another 5 minutes
- Once it hits this temperature, turn down heat slightly so the temperature stays at 236° and continue boiling for 5 more minutes
- Turn off heat and let cool to 190° (about 25 minutes)
- Carefully pour into a mixer, add Honey B Healthy (if desired) and mix for a few minutes until the mixture turns cloudy (don’t set the mixer too high or it will splatter and be dangerous)
- Let cool until the mixture is about 160°
- Gently pour into prepared baking pan
- Let cool completely
- Once cooled, you can cut the fondant into pieces to use inside your hives
- The wax paper is okay to place inside the hive with the bees