

BEE FUDGE

Recipe makes three 1 inch deep sugar boards.

30 lbs. granulated white sugar

3 quarts of water

Candy Thermometer

Use a deep pot (we use a 20 quart stainless steel pot) because the mixture will rise up as it boils similar to candy making)

Put the water into the pot and start to heat to boil. Add sugar 5 lbs. at a time, stirring in each 5 lbs until it is all mixed in. Bring to a boil. When it starts boiling hard you need to stir constantly to keep it from burning, and watch for the mixture rising in the pot. It will level out. Boil and stir until the candy thermometer reads 240-242F or 117 ½ C. This is close to hard tack/ball on the thermometer. Keep checking as it get closer by taking a bit on a spoon and dropping into a glass of cold water to see if a ball will form (solidify) and not drip off the spoon.

EXTREMELY HOT! HANDLE CAREFULLY WITH GOOD OVEN MITTS!

Remove from the heat. Let the mixture sit for about 5 mins on a cold surface. You will notice that it starts to change from a hard boil, to smaller bubbling boil. DO NOT wait too long. Pour slowly and carefully into your sugar boards and DO NOT overfill, leave about 1/8" space so that it doesn't overflow with the pouring. Let them sit until they have cooled and hardened. As soon as you have poured all three, clean the pot and utensils immediately.

NOTE: if the mixture starts to look like it is turning back into sugar, it has boiled too long. Watch the thermometer carefully, and frequently test in the cold water.

If you have a light hive, single story, you can use a 3 inch or 30 lb. board at the start of winter. You can add the 1 inch sugar board in Jan or Feb if it is warm enough and the hive is light on food.