

SUGAR BLOCKS

Chuck's recipe

5 POUND RECIPE:

IN A 5 QUART PAN OR DUTCH OVEN ADD:

5 POUND BAG OF GRANULATED SUGAR, CANE or BEET sugar, (sugar is sugar).*

2 ½ CUPS OF HOT TAP WATER, (the hot water gets it to cooking a bit faster).

1 TABLESPOON OF WHITE VINEGAR**

BRING TO A BOIL STIRRING CONSTANTLY, (BEES WON'T EAT BURNT SUGAR)

REDUCE HEAT TO MEDIUM AND COVER THE POT FOR 3 MINUTES WHILE IT BOILS.

REMOVE the COVER AND USING A CANDY THERMOMETER BRING MIXTURE TO "SOFT BALL", 240 DEGREE STAGE.

REMOVE FROM HEAT AND ALLOW TO COOL TO 200 DEGREES.

AT THIS POINT YOU CAN ADD 1 tsp "HONEY-B-HEALTHY" AND ¼ tsp "FUMIGILIN-B" IF DESIRED.

USING A WISK, BEAT THE MIXTURE UNTIL IT TURNS A CREAMY COLOR AND STARTS TO GET THICK, ABOUT 5 MINUTES.

POUR THE MIXTURE INTO FOIL LINED CAKE PANS OR 8X8 PANS. I PUT STRIPS OF POLLEN PATTIES IN THE PAN FIRST AND POUR THE MIXTURE OVER THE PATTIES.

THIS RECIPE WILL MAKE 2 8"X8" AND 1 9" CAKE PAN SUGAR BLOCK. 3 BLOCKS TOTAL.

YOU SHOULD MAKE THIS WELL BEFORE YOU NEED IT TO ALLOW THE EXTRA MOISTURE TO EVAPORATE FROM THE BLOCKS.

*(Some sources say to use only CANE sugar, here in MI we have mostly BEET sugar, it works)

** (Different sources state that the vinegar prevents mold, or aids in the digestion)