

Bee Sugar Candy

(For Spring Feeding)

Ingredients:

Makes about 14 8-3/4" pie plates	Makes about 3 8-3/4" pie plates
<ul style="list-style-type: none">• 15 lbs sugar	<ul style="list-style-type: none">• 3 lbs sugar
<ul style="list-style-type: none">• 3 bottles Karo syrup	<ul style="list-style-type: none">• .6 bottles Karo syrup
<ul style="list-style-type: none">• 1/4 teaspoon cream of tartar	<ul style="list-style-type: none">• 1/20 teaspoon cream of tartar
<ul style="list-style-type: none">• 4 cups water	<ul style="list-style-type: none">• .8 cup water

Heat to 240 degrees (soft ball stage)

Cool to 180 degrees

Stir vigorously

Pour into containers

It should be hardened and ready for use in 2 to 3 hours.

Another Bee Candy Recipe:

1. Gather ingredients: 2 c. granulated sugar, 2 tbsp. corn syrup, 1/8 tsp. cream of tartar, and 1 1/2 c. water.
2. Combine and heat ingredients.
3. Stir until sugar dissolves.
4. Heat without stirring to 238 degrees F or until the mixture reaches "medium ball" stage on a candy thermometer.
5. Pour onto a cold platter and cool until warm to the touch.
6. Beat until light.
7. Pour into molds or shallow dishes.