

## Modern Recipe

Into a stainless steel pan add:

1kg of sugar

250ml of water

23g of liquid glucose

Bring the water to the boil, stirring all the time. Caution: Hot syrup scalds!!!

Stir and boil until the mix reaches 117C (use a cooking thermometer)

The temperature will not rise to 117C until some of the water has evaporated off.

Take off the heat and float the pan in a sink of cold water, stirring as the mixture cools and starts to crystallise into a white paste.

Measure the temperature every so often while stirring. When down to 40C mix the fondant with your hands until it feels smooth.

Break into two lumps and wrap each piece in cling film until you need it.

To use: Pack a lump into a margarine tub and invert it over the feed hole in the crown board or open up the cling film package a little and put it hole down on the feed hole.

## Old Fashioned Recipe.

**This comes from the 1945 Yorkshire B.K.A. handbook**

*The old fashioned wording has been kept as in the original article. Modern measurements in ().*

Candy for Bees.

5lb or 5 pints of cane sugar, 1 pint of water, half level teaspoon full cream of tartar (1kg to 250ml to 1 ml).

Place water in pan and bring to boil, add sugar and cream of tartar.

Boil very slowly until every grain is dissolved, then boil more briskly continually stirring until 235 degrees Fahrenheit (113 C) is reached if a thermometer is used, or when the contents rise up in foam and bubbles. Allow this to continue for two minutes.

To test if boiled sufficiently without using a thermometer, drop a little syrup on a cool surface such as a plate. If it does not stick to the fingers when pressed in and withdrawn it is boiled sufficiently, but should it stick to the fingers it should be boiled again for half a minute and again tested. Remove from fire and allow to cool.

Whilst cooling the contents should not be stirred. When thermometer reaches 137 degrees Fahrenheit (58 C), or when a thin crust of sugar is beginning to form on top, it should be stirred briskly and should soon turn creamy and stiff, when it can be placed in moulds.

To make good candy with a nice smooth grain, it is essential that the early part of the process be not hurried.