

## Mike Miller Candy Board Recipe

15 LBS Sugar 4 cups water

2/3 cup honey or corn syrup

Mix well, bring to boil, hold at 220 degree F. (Light boil) for 3- 4 minutes. Stir....Stir... Stir... Do not allow to scorch or burn. Cool to 160 Degrees F.

Pour into thin, flat mold (1/4" thick max.) that will fit in hive below inner cover or use candy board frame.

When using candy board, remove inner cover and replace with candy board (sugar side facing bees). Be sure to put 3/8" stick or wedge to prop up top cover to allow for vent and top exit. 5/8" deep x 16 x 20" candy board requires about 6 lbs. mix.

Lauri's Recipe for Sugar Brick:

You can find the (very long) thread discussing this at:

<http://www.beesource.com/forums/showthread.php?290641-My-recipe-method-for-sugar-blocks>

25# cane sugar

one quart cider vinegar

sprinkle of electrolytes

1-2 T citric acid (Found in your canning dept) splash of pro Health or other scented essential oil of choice

This recipe can be simplified to use 1.5 ounces of vinegar for each pound of sugar. You can add Honey-Bee-Healthy, electrolytes, citric acid – or not. There's a quick video for candy board how-to at [naturesnectar.blogspot.com](http://naturesnectar.blogspot.com) for January 2015