

Kevin & Jeanne's Candy Board Recipe:

MIX:

1 1/8 cups water

5 lbs dry cane sugar

2 Tb. Honey B Healthy

1 tsp "Durvet" vitamins/electrolytes (Farm Store)

Boil to 250 degrees in deep pan

Let it cool

About his candy board recipe, Kevin commented that to let it cool, he puts it in the freezer. If you try to make a candy board on the stove at home, Kevin warns that you must stir constantly or it will boil and caramelize. He also notes that it's good to score it down the middle, then snap it in half to feed to the bees.