

Lauri Miller's No-Boil Candy Board Method: for those leery of boiling & pouring sugar syrup (thanks to Jan Opsitnick for passing this along):

From Miller Compound [with some adaptations, like Durvet] accessed on Beesource.com:

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

Ingredients:

25 lbs cane sugar

1 Qt Cider Vinegar

Sprinkle of electrolytes (Durvet works – Farm Store)

½ Tb Citric Acid (canning department)

Splash of Honey B Healthy

Method:

Mix 1/3 of sugar + 1/3 vinegar at a time in 5 gallon bucket with paint paddle mixer.

Mix should feel soft, not wet or sticky. If you try to mix it all at once, moisture will be unevenly distributed.

Use a shallow aluminum baking sheet or pan – be sure bricks aren't taller than frame extension under inner cover – fill

Roll out & lightly compress in pan.

Be sure to cut sugar into block sizes BEFORE it hardens!

Takes about 2 weeks of sitting in unheated greenhouse to harden....OR

Will set up & harden in 1 – 2 days in food dehydrator at about 130 degrees..... OR

You can let it sit several hours in your oven on low temperature.