***Bee Fondant Candy***

***10 lbs sugar (white table sugar)***

***2 pints water***

***½ teaspoon cream of tarter (do not add more)***

***1 cup dry pollen substitute or soy flour or rye flour***

***1 pinch of salt***

***Needed Equipment***

***1 large pot***

***1 long handled spoon***

***1 candy thermometer***

***Pans or molds for fondant***

***Spatula***

***Electric mixer***

***½ tsp measuring spoon***

***Foil***

1. Bring water to a boil with salt added
2. Add ½ the sugar to the boiling water and stir, then add the other ½ once it has dissolved.
3. Add cream of tarter and mix well
4. Stir at slow to medium speed WITHOUT stopping until the mixture boils. Once boiling stop stirring. If you continue to stir the sugar will foam over.
5. One the mix is boiling and has reached your target temperature, remove from heat and let cool to 200 degrees. Temp of 238 for fugy, 250 for rock candy. The cooling process will take about 13 minutes.
6. Once the mix has cooled to 200 degrees, then you will add your pollen sub or soy flour. Using an electric mixer makes this process a lot easier.
7. Pour the fondant into your molds or pans. This will be VERY hot so be careful.
8. This mix will take a few hours to cool, do not rush this part.

This will yield about 11 pounds of fondant.