

SUGAR CAKE RECIPE

Add 7.5 ounces of water to 5 pounds of pure cane sugar.

Add 1 teaspoon of Essential Oil (see recipe below) or use 1 teaspoon of Honey B Healthy.

Mix well with a wooden spoon and place in foil pans. If you desire, you can spray the foil pans lightly with a cooking spray so that the sugar cake will release easily.

Smooth out the mixture in the foil pans with a spatula and place in oven overnight with oven light on. Leaving the oven light on helps to draw the moisture out of the sugar cake.

Check the pans the following morning. If mixture feels tacky, leave the mixture either in the oven or on a counter until dry.

Ensure that your hive is set up with a shim or an insulated cover to avoid crushing bees BEFORE placing sugar cake in hive.

ESSENTIAL OIL RECIPE

USE FOOD GRADE ESSENTIAL OILS ONLY.

5 cups of water

2½ pounds of pure cane sugar

1/8 teaspoon lecithin granules (used as an emulsifier)*

15 drops of spearmint oil

15 drops of lemongrass oil

Bring water to boil in large pot and stir in sugar until dissolved. Remove from heat and quickly add the lecithin and oils. Stir mixture thoroughly. This essential oil recipe has a strong, alluring scent and should not be left open around bees.

In the spring, add two teaspoons of the Essential Oil Recipe to a quart of 1:1 sugar water. It aids in producing a rapid build-up of bees.

Another tip: Spraying your hands with this recipe will help prevent stings.

*CCBA members can contact Larry Hupp (pineknollapiary@gmail.com) for lecithin granules.