

### **Bee Candy (4% protein content)**

7 lb. sugar,  
1.5 lb. HFCS (about 1 1/8 cups)  
1 lb. water (2 cups)

Bring to a slow boil while stirring until candy consistency is reached about 220 to 230 degrees F.

Take the candy off the heat and stir in a 1 lb. of pollen substitute with a whisk.

Pour mixture into a mold and allow to cool and set.

### **MegaBee Bee Candy (4% protein content)**

7 lb. sugar  
1.5 lb. HFCS (about 1 1/8 cups)  
1 lb. water (2 cups)  
1 lb. MegaBee

Bring sugar, water and HFCS to a slow boil while stirring until "Hard Ball" candy consistency is reached (255 to 265 degrees F)

Take the candy off the heat and stir in MegaBee with a whisk.

Pour mixture into a mold and allow to cool.

### **MegaBee Bee Candy (8% protein content)**

7 lb. sugar  
1.5 lb. HFCS (about 1 1/8 cups)  
1 lb. water (2 cups)  
2 lb. MegaBee

Bring sugar, water and HFCS to a slow boil while stirring until "Hard Ball" candy consistency is reached (255 to 265 degrees F)

Take the candy off the heat and stir in MegaBee with a whisk.

Pour mixture into a mold and allow to cool.

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HFCS = High fructose corn sugar.

To make candy without HFCS replace the weight of HFCS with granular sugar or substitute 2:1 sugar syrup.